



# Time as a Public Health Control

## Monmouth County Health Department



**Public Health**  
Prevent. Promote. Protect.

### What is Time as a Public Health Control?

Foods are normally held under refrigeration temperatures at 41°F or below or hot held at 135°F or above to prevent bacterial growth. Time as Public Health Control measure allows Potentially Hazardous Foods (PHFs) to be kept outside of temperature control for up to four hours. Any PHFs that have not been served within four hours must be discarded. Any food placed under Time as a Public Health Control at any time may not be returned to temperature control again and must be discarded at or before the four hour time limit.

### What are Potentially Hazardous Foods?

Potentially Hazardous Foods (PHFs) are foods that require temperature control because they are capable of supporting rapid and progressive growth of pathogenic microorganisms.

Examples of PHFs:

- Dairy products
- Meat, poultry, fish, shellfish, or crustaceans
- Baked potatoes
- Cut melons, tomatoes, or leafy greens
- Raw shell eggs (whole or broken)
- Cooked rice, pasta, beans, and vegetables
- Garlic or herb oil mixtures
- Seed sprouts
- Tofu or similar soy products
- Specialty pizza

### What conditions will I have to meet to use Time as a Public Health Control?

- In order to use Time as a Public Health Control, you **must first submit the application and receive prior approval** from the Monmouth County Health Department. Please see the next page for the application.

- In the application, you must describe which foods you propose to remove from temperature control and how they will be identified.
- Each food that is time controlled must be marked to identify either the time it was removed from temperature control or the time the food must be discarded or served. Please see the last page for a sample time log.

**Retail Food Establishments found to be non-compliant in recording the times or applying for Time as a Public Health Control violate New Jersey’s Chapter 24 Code “Sanitation in Retail Food Establishments and Food and Beverage Vending Machines” as noted below:**

### N.J.A.C. 8:24-3.5(g)

“If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous foods before cooking, or for ready-to-eat potentially hazardous foods that is displayed or held for service for immediate consumption:

**1:** The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control;

**2:** The food shall be cooked and served, served if ready-to-eat, or discarded, within four hours from the point in time when the food is removed from temperature control;

**3:** The food in unmarked containers or packages or marked to exceed a four hour limit shall be discarded; and

**4. Written procedures shall be submitted to the health authority for approval** prior to using time as a public health control and shall be maintained in the retail food establishment to ensure compliance with paragraphs (g)1 through 3 above...”

# Time as a Public Health Control Application

Monmouth County Health Department  
50 East Main Street  
Freehold, NJ 07728  
732-431-7456

Date: \_\_\_\_\_

I, \_\_\_\_\_, request approval to utilize Time as a Public Health Control for the following products:  
*Please provide a description of the product, and quantity/amount you intend to hold outside of temperature control at any one time.*

*If the product consists of multiple ingredients (e.g., Pasta Primavera), then list the ingredients and indicate if they are cooked or "ready-to-eat" (i.e., raw ingredients).*

*Use additional paper as necessary to describe your proposed operation.*

- |          |          |           |
|----------|----------|-----------|
| 1. _____ | 5. _____ | 9. _____  |
| 2. _____ | 6. _____ | 10. _____ |
| 3. _____ | 7. _____ | 11. _____ |
| 4. _____ | 8. _____ | 12. _____ |

Explain how you will identify or "time stamp" products which must be discarded at the four hour time limit:  
*Use additional paper as necessary to describe your proposed operation.*

**CHECK each box to show that you understand the requirements:**

- I understand that I must limit the use of Time as a Public Health Control (TPHC) to four hours or less once removed from temperature control and that all food listed in these procedures must be discarded after four hours when using TPHC.
- I understand that once I begin TPHC, I cannot return the food to temperature control, and it must be discarded.
- I understand that any food in unmarked or improperly marked containers must be discarded.
- I will keep these written procedures available for review at my establishment at the request by the health authority.
- I will follow these written procedures when using TPHC and will update them when I change practices.
- I understand that failure to comply will result in revocation of TPHC approval and possible issuance of summonses.

\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_  
Name, Address, and Phone Number of Establishment

\_\_\_\_\_  
Printed Name of Applicant  
  
\_\_\_\_\_  
Signature of Applicant and Date

