

Time as a Public Health Control Measure for Hot or Cold Food

Texas Food Establishment Rules 228.75(i)



Texas Department of State Health Services

www.dshs.texas.gov

Time as a Public Health Control measure (TPHC) refers to using time only to monitor food instead of temperature.

TFER 228.75(i) allows the use of Time as a Public Health Control for safety where food may be held between 41°F and 135°F if the following conditions are properly implemented:

- Written procedures, prepared in advance, **must be maintained** at the retail food establishment and made available to the regulatory authority upon request.

Four hours:

1. Initial temperature of 135° F or greater
Or Initial temperature of 41° F or less,
2. Food is marked or otherwise identified to indicate the time that is 4 hours past the point in time that the food was removed from temperature control.
3. Food is served or discarded within 4 hours.
4. Food in unmarked containers or past the four hour time period shall be discarded by the food establishment.

Six hours:

1. Initial temperature of 41°F or less.
2. Food shall be monitored to ensure the temperature does not exceed 70°F.
3. Food is marked or otherwise identified to indicate the time that is 6 hours past the point in time that the food was removed from temperature control.
4. Food is served or discarded within 6 hours or 70°F, whichever comes first.
5. Food in unmarked containers or past the six hour/70°F time period shall be discarded.



TCS FOODS

• Other TCS foods include:

- Baked Potatoes
- Cooked Rice, Beans, Vegetables
- Tofu and Soy Products
- Sprouts and Seeds
- Sliced Melons and Cut Tomatoes
- Untreated Garlic and Oil Mixtures



» **Once the time limits are reached, any remaining food MUST BE SERVED OR DISCARDED IMMEDIATELY.** «

