

Time as a Public Health Control (TPHC) FOODS

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TPCH procedures are especially effective for foods served in innovative or alternative service areas such as classroom, hallways, buses, or field trips. When using TPHC, the FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control.

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Time as a Public Health Control Procedure (TPHC)

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Food or Menu Item:	Cheese Pizza with WW Crust
Size of Batch/Quantity to prepare:	Up to 50 pre-cooked Cheese Pizza slices
Ingredients:	Pre-cooked Cheese Pizza

Procedures for preparation, service, and discard:	1. Pre-cooked Cheese Pizza are held in freezer at a product temperature below 41 degrees per our HACCP procedures.
	2. Cheese Pizza is removed from the freezer and cooked to a temperature of 165 degrees or higher
	3. Cheese Pizza is wrapped in foil wraps place back in holding cabinet to keep temperature up. Each individually wrapped Pizza slice of up to 50 individually wrapped will be place in hot box at time of assembly, hot box will be marked with a discard time 2 hours from the time they were assembly begin-
	4. During serving time, Cheese Pizza is served from the container within 2 hours from the time they were assembled.
	5. Cheese Pizza not used within two hours' time period are discarded.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

<p>Holding Time</p> <p>Maximum holding time for food is 4 hours.</p>	
<p>Specify food location during holding:</p>	<p>Approved food grade containers holding up to 50 individually package containers are place in hot box</p>
<p>Describe labeling method:</p>	<p>A label will be attached to each container and denoting the discard time within 2 hours of wrap assembly</p>
<p><u>Labeling Method includes:</u></p>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<p><u>Disposal Method:</u></p>	<p>Unused Cheese Pizza will be discarded in the garbage disposal area</p>

Time as a Public Health Control (TPHC) FOODS

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Food or Menu Item:	Corn Dog
Size of Batch/Quantity to prepare:	Up to 50 pre-cooked Corn Dog
Ingredients:	Pre-cooked Corn Dog

Procedures for preparation, service, and discard:	1. Pre-cooked corn dogs is held in freezer at a product temperature below 41 degrees per our HACCP procedures.
	2. Corn Dogs are removed from the freezer and cooked to a temperature of 165 degrees or higher, then sliced to serve.
	3. Corn Dogs are wrapped in foil wraps place back in holding cabinet to keep temperature up. Each individually wrapped ham of up to 50 individually wrapped will be place in hot box at time of assembly, hot box will be marked with a discard time 2 hours from the time they were assembly begin-
	4. During serving time, Corn Dogs are served from the container within 2 hours from the time they were assembled.
	5. Corn Dogs not used within two hours' time period are discarded.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

<p>Holding Time</p> <p>Maximum holding time for food is 4 hours.</p>	
<p>Specify food location during holding:</p>	<p>Approved food grade containers holding up to 50 individually package containers are place in hot box</p>
<p>Describe labeling method:</p>	<p>A label will be attached to each container and denoting the discard time within 2 hours of wrap assembly</p>
<p><u>Labeling Method includes:</u></p>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<p><u>Disposal Method:</u></p>	<p>Unused Corn Dogs will be discarded in the garbage disposal area</p>

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Food or Menu Item:	Hot Dog on WW Bun
Size of Batch/Quantity to prepare:	Up to 50 pre-cooked Hot Dog on WW Bn
Ingredients:	Pre-cooked Hot Dog, Whole Grain Bun

Procedures for preparation, service, and discard:	1. Pre-cooked Hot dogs are held in freezer at a product temperature below 41 degrees per our HACCP procedures. Bun is held in the freezer and thawed at room temperature no more than 1 day in advance of sandwich preparation.
	2. Hot Dogs are removed from the freezer and cooked to a temperature of 165 degrees or higher
	3. Hot Dogs are placed on WW Bun are wrapped in foil wraps place back in holding cabinet to keep temperature up. Each individually wrapped Hot Dog of up to 50 individually wrapped will be place in hot box at time of assembly, hot box will be marked with a discard time 2 hours from the time they were assembly begin-
	4. During serving time, Hot Dogs are served from the container within 2 hours from the time they were assembled.
	5. Hot Dogs not used within two hours' time period are discarded.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

<p>Holding Time</p> <p>Maximum holding time for food is 4 hours.</p>	
<p>Specify food location during holding:</p>	<p>Approved food grade containers holding up to 50 individually package containers are place in hot box</p>
<p>Describe labeling method:</p>	<p>A label will be attached to each container and denoting the discard time within 2 hours of wrap assembly</p>
<p><u>Labeling Method includes:</u></p>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<p><u>Disposal Method:</u></p>	<p>Unused Hot Dogs will be discarded in the garbage disposal area</p>

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Food or Menu Item:	Pepperoni Pizza with WW Crust
Size of Batch/Quantity to prepare:	Up to 50 pre-cooked Pepperoni Pizza slices
Ingredients:	Pre-cooked Pepperoni Pizza

Procedures for preparation, service, and discard:	1. Pre-cooked Pepperoni Pizza are held in freezer at a product temperature below 41 degrees per our HACCP procedures.
	2. Pepperoni Pizza is removed from the freezer and cooked to a temperature of 165 degrees or higher
	3. Pepperoni Pizza is wrapped in foil wraps place back in holding cabinet to keep temperature up. Each individually wrapped Pizza slice of up to 50 individually wrapped will be place in hot box at time of assembly, hot box will be marked with a discard time 2 hours from the time they were assembly begin-
	4. During serving time, Pepperoni Pizza is served from the container within 2 hours from the time they were assembled.
	5. Pepperoni Pizza not used within two hours' time period are discarded.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

<p>Holding Time</p> <p>Maximum holding time for food is 4 hours.</p>	
<p>Specify food location during holding:</p>	<p>Approved food grade containers holding up to 50 individually package containers are place in hot box</p>
<p>Describe labeling method:</p>	<p>A label will be attached to each container and denoting the discard time within 2 hours of wrap assembly</p>
<p><u>Labeling Method includes:</u></p>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<p><u>Disposal Method:</u></p>	<p>Unused Pepperoni Pizza will be discarded in the garbage disposal area</p>

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Food or Menu Item:	BBQ Pork
Size of Batch/Quantity to prepare:	Up to 50 Styrofoam cups in a container
Ingredients:	Whole Wheat Bun, pre-cooked BBQ Pork

Procedures for preparation, service, and discard:	1. BBQ Pork is held in a refrigerator at a product temperature below 41 degrees per our HACCP procedures. Slider Bun are held in a freezer and thawed at room temperature no more than 1 day in advance of wrap preparation
	2. BBQ Pork is removed from the refrigerator and cooked to a temperature of 165 degrees or higher. Slider buns are placed in individual sandwich bags
	3. BBQ Pork will be package in styrofoam containers and place back in holding cabinet to keep temperature up. Each container of up to 50 will be place in hot box at time of assembly, hot box will be marked with a discard time 2 hours from the time they were assembly begin- Slider Buns will be package in a sandwich bag.
	4. During serving time, BBQ Pork and slider Buns are served from the container within 2 hours from the time they were assembled.
	5. BBQ Pork not used within two hours' time period are discarded.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

<p>Holding Time</p> <p>Maximum holding time for food is 4 hours.</p>	
<p>Specify food location during holding:</p>	<p>Approved food grade containers holding up to 50 individually package containers are place in hot box</p>
<p>Describe labeling method:</p>	<p>A label will be attached to each container and denoting the discard time within 2 hours of wrap assembly</p>
<p><u>Labeling Method includes:</u></p>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<p><u>Disposal Method:</u></p>	<p>Unused BBQ Pork will be discarded in the garbage disposal area</p>

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Food or Menu Item:	Beef Meat Balls in Marinara Sauce
Size of Batch/Quantity to prepare:	Up to 50 Styrofoam cups in a container
Ingredients:	Whole Wheat Bun, pre-cooked Beef Meat Balls

Procedures for preparation, service, and discard:	1. Pre-cooked Beef Meat Balls is held in a refrigerator at a product temperature below 41 degrees per our HACCP procedures. Hot Dog Bun are held in a freezer and thawed at room temperature no more than 1 day in advance of wrap preparation
	2. Beef Meat Balls is removed from the refrigerator and cooked to a temperature of 165 degrees or higher. Hot Dog buns are placed in individual sandwich bags
	3. Beef Meat Balls will be package in styrofoam containers and place back in holding cabinet to keep temperature up. Each container of up to 50 will be place in hot box at time of assembly, hot box will be marked with a discard time 2 hours from the time they were assembly begin- Hot Dog Buns will be package in a sandwich bag.
	4. During serving time, Beef Meat Balls and hot dog Bun is served from the container within 2 hours from the time they were assembled.
	5. Beef Meat Balls not used within two hours' time period are discarded.
	6.

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	<input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

<p>Holding Time</p> <p>Maximum holding time for food is 4 hours.</p>	
Specify food location during holding:	Approved food grade containers holding up to 50 individually package containers are place in hot box
Describe labeling method:	A label will be attached to each container and denoting the discard time within 2 hours of wrap assembly
Labeling Method includes:	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<u>Disposal Method:</u>	Unused Beef Meat Balls will be discarded in the garbage disposal area

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Food or Menu Item:	Breakfast Pizza with WW Crust
Size of Batch/Quantity to prepare:	Up to 50 pre-cooked Breakfast Pizza slices
Ingredients:	Pre-cooked Breakfast Pizza- contains gravy, cheese, sausage

Procedures for preparation, service, and discard:	1. Pre-cooked Breakfast Pizza are held in freezer at a product temperature below 41 degrees per our HACCP procedures.
	2. Breakfast Pizza is removed from the freezer and cooked to a temperature of 165 degrees or higher
	3. Breakfast Pizza is wrapped in foil wraps place back in holding cabinet to keep temperature up. Each individually wrapped Breakfast Pizza slice of up to 50 individually wrapped will be place in hot box at time of assembly, hot box will be marked with a discard time 2 hours from the time they were assembly begin-
	4. During serving time, Breakfast Pizza is served from the container within 2 hours from the time they were assembled.
	5. Breakfast Pizza not used within two hours' time period are discarded.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

<p>Holding Time</p> <p>Maximum holding time for food is 4 hours.</p>	
<p>Specify food location during holding:</p>	<p>Approved food grade containers holding up to 50 individually package containers are place in hot box</p>
<p>Describe labeling method:</p>	<p>A label will be attached to each container and denoting the discard time within 2 hours of wrap assembly</p>
<p><u>Labeling Method includes:</u></p>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<p><u>Disposal Method:</u></p>	<p>Unused Breakfast Pizza will be discarded in the garbage disposal area</p>

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Food or Menu Item:	(6) Chicken Nuggets
Size of Batch/Quantity to prepare:	Up to 50 pre-cooked chicken nuggets
Ingredients:	Pre-cooked chicken nuggets

Procedures for preparation, service, and discard:	1. Pre-cooked chicken nuggets is held in freezer at a product temperature below 41 degrees per our HACCP procedures.
	2. Chicken Nuggets are removed from the freezer and cooked to a temperature of 165 degrees or higher.
	3. Chicken Nuggets are wrapped in foil wraps place back in holding cabinet to keep temperature up. Each individually wrapped (6) chicken nuggets of up to 50 will be place in hot box at time of assembly, hot box will be marked with a discard time 2 hours from the time they were assembly begin-
	4. During serving time, chicken nuggets are served from the container within 2 hours from the time they were assembled.
	5. Chicken nuggets not used within two hours' time period are discarded.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

<p>Holding Time</p> <p>Maximum holding time for food is 4 hours.</p>	
<p>Specify food location during holding:</p>	<p>Approved food grade containers holding up to 50 individually package containers are place in hot box</p>
<p>Describe labeling method:</p>	<p>A label will be attached to each container and denoting the discard time within 2 hours of wrap assembly</p>
<p><u>Labeling Method includes:</u></p>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<p><u>Disposal Method:</u></p>	<p>Unused chicken nuggets will be discarded in the garbage disposal area</p>

Time as a Public Health Control (TPHC) FOODS

TPHC foods are menu items using time without temperature control as the public health control for a working supply of TIME-TEMPERATURE CONTROLLED FOR SAFETY FOOD before cooking, or for READY-TO-EAT TIME-TEMPERATURE CONTROLLED FOR SAFETY FOOD that is displayed or held for sale or service.

TPCH procedures are especially effective for foods served in innovative or alternative service areas such as classroom, hallways, buses, or field trips. When using TPHC, the FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control.

All menu items subject to TPHC must be handled in accordance with a written procedure that complies with safe food handling requirements in the Food Code. Establishments that use TPHC rather than temperature must meet the standards set forth in Section 3-501.19 of the NC Food Code Manual. The establishment shall prepare written procedures in advance and shall follow them. No Environmental Health violation exists if the establishment has written procedures for menu items that address all criteria in Section 3-501.19 and the procedures are being followed.

TPHC applies only to the food product(s) and procedures described in the written procedure. Changes from the written procedures void the safety measures afforded by using time as a public health control.

A recommended TPHC form is included on the next page. Use of this form is voluntary; however, all required information must be included on any written TPHC procedure used in the SFA.

Refer to HACCP Part 1: Safe Food Handling, for a completed sample TPHC procedure.

Time as a Public Health Control Procedure (TPHC)

TPHC applies only to the food product(s) and procedures described. Changes from the written procedures void the safety measures afforded by using time as a public health control and an Environmental Health violation exists if the procedure is not followed.

Food or Menu Item:	(2) Chicken Patties on buns
Size of Batch/Quantity to prepare:	Up to 50 precooked chicken patties on slider bun
Ingredients:	White Wheat Bun, Pre- cooked Chicken Pattie

Procedures for preparation, service, and discard:	1. Pre-cooked chicken patty is held in freezer at a product temperature below 41 degrees per our HACCP procedures. Slider Bun are held in a freezer and thawed at room temperature no more than 1 day in advance of wrap preparation
	2. Chicken Patties are removed from the freezer and cooked to a temperature of 165 degrees or higher.
	3. Chicken Patties are placed on bun and wrapped in foil wraps place back in holding cabinet to keep temperature up. Each individually wrapped (2) chicken patties of up to 50 will be place in hot box at time of assembly, hot box will be marked with a discard time 2 hours from the time they were assembly begin-
	4. During serving time, chicken patties on bun are served from the container within 2 hours from the time they were assembled.
	5. Chicken patties on bun not used within two hours' time period are discarded.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

<p>Holding Time</p> <p>Maximum holding time for food is 4 hours.</p>	
<p>Specify food location during holding:</p>	<p>Approved food grade containers holding up to 50 individually package containers are place in hot box</p>
<p>Describe labeling method:</p>	<p>A label will be attached to each container and denoting the discard time within 2 hours of wrap assembly</p>
<p><u>Labeling Method includes:</u></p>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<p><u>Disposal Method:</u></p>	<p>Unused chicken and bun will be discarded in the garbage disposal area</p>

Time as a Public Health Control (TPHC) FOODS

TPHC foods are menu items using time without temperature control as the public health control for a working supply of TIME-TEMPERATURE CONTROLLED FOR SAFETY FOOD before cooking, or for READY-TO-EAT TIME-TEMPERATURE CONTROLLED FOR SAFETY FOOD that is displayed or held for sale or service.

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All menu items subject to TPHC must be handled in accordance with a written procedure that complies with safe food handling requirements in the Food Code. Establishments that use TPHC rather than temperature must meet the standards set forth in Section 3-501.19 of the NC Food Code Manual. The establishment shall prepare written procedures in advance and shall follow them. No Environmental Health violation exists if the establishment has written procedures for menu items that address all criteria in Section 3-501.19 and the procedures are being followed.

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Time as a Public Health Control Procedure (TPHC)

TPHC applies only to the food product(s) and procedures described. Changes from the written procedures void the safety measures afforded by using time as a public health control and an Environmental Health violation exists if the procedure is not followed.

Food or Menu Item:	(2) Chicken slider Patties on buns
Size of Batch/Quantity to prepare:	Up to 50 precooked chicken patties on slider bun
Ingredients:	White Wheat Bun, Pre- cooked Chicken Pattie

Procedures for preparation, service, and discard:	1. Pre-cooked chicken patty is held in freezer at a product temperature below 41 degrees per our HACCP procedures. Slider Bun are held in a freezer and thawed at room temperature no more than 1 day in advance of wrap preparation
	2. Chicken Patties are removed from the freezer and cooked to a temperature of 165 degrees or higher.
	3. Chicken Patties are placed on bun and wrapped in foil wraps place back in holding cabinet to keep temperature up. Each individually wrapped (2) chicken patties of up to 50 will be place in hot box at time of assembly, hot box will be marked with a discard time 2 hours from the time they were assembly begin-
	4. During serving time, chicken patties on bun are served from the container within 2 hours from the time they were assembled.
	5. Chicken patties on bun not used within two hours' time period are discarded.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

<p>Holding Time</p> <p>Maximum holding time for food is 4 hours.</p>	
<p>Specify food location during holding:</p>	<p>Approved food grade containers holding up to 50 individually package containers are place in hot box</p>
<p>Describe labeling method:</p>	<p>A label will be attached to each container and denoting the discard time within 2 hours of wrap assembly</p>
<p><u>Labeling Method includes:</u></p>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<p><u>Disposal Method:</u></p>	<p>Unused chicken and bun will be discarded in the garbage disposal area</p>

Time as a Public Health Control (TPHC) FOODS

TPHC foods are menu items using time without temperature control as the public health control for a working supply of TIME-TEMPERATURE CONTROLLED FOR SAFETY FOOD before cooking, or for READY-TO-EAT TIME-TEMPERATURE CONTROLLED FOR SAFETY FOOD that is displayed or held for sale or service.

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Time as a Public Health Control Procedure (TPHC)

TPHC applies only to the food product(s) and procedures described. Changes from the written procedures void the safety measures afforded by using time as a public health control and an Environmental Health violation exists if the procedure is not followed.

Food or Menu Item:	(6) Chicken Tenders
Size of Batch/Quantity to prepare:	Up to 50 pre-cooked chicken tenders
Ingredients:	Pre-cooked chicken tenders

Procedures for preparation, service, and discard:	1. Pre-cooked chicken tenders is held in freezer at a product temperature below 41 degrees per our HACCP procedures.
	2. Chicken tenders are removed from the freezer and cooked to a temperature of 165 degrees or higher.
	3. Chicken tenders are wrapped in foil wraps place back in holding cabinet to keep temperature up. Each individually wrapped (6) chicken nuggets of up to 50 will be place in hot box at time of assembly, hot box will be marked with a discard time 2 hours from the time they were assembly begin-
	4. During serving time, chicken tenders are served from the container within 2 hours from the time they were assembled.
	5. Chicken tenders not used within two hours' time period are discarded.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

<p>Holding Time</p> <p>Maximum holding time for food is 4 hours.</p>	
<p>Specify food location during holding:</p>	<p>Approved food grade containers holding up to 50 individually package containers are place in hot box</p>
<p>Describe labeling method:</p>	<p>A label will be attached to each container and denoting the discard time within 2 hours of wrap assembly</p>
<p><u>Labeling Method includes:</u></p>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<p><u>Disposal Method:</u></p>	<p>Unused chicken tenders will be discarded in the garbage disposal area</p>

Time as a Public Health Control (TPHC) FOODS

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All menu items subject to TPHC must be handled in accordance with a written procedure that complies with safe food handling requirements in the Food Code. Establishments that use TPHC rather than temperature must meet the standards set forth in Section 3-501.19 of the NC Food Code Manual. The establishment shall prepare written procedures in advance and shall follow them. No Environmental Health violation exists if the establishment has written procedures for menu items that address all criteria in Section 3-501.19 and the procedures are being followed.

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Time as a Public Health Control Procedure (TPHC)

TPHC applies only to the food product(s) and procedures described. Changes from the written procedures void the safety measures afforded by using time as a public health control and an Environmental Health violation exists if the procedure is not followed.

Food or Menu Item:	(6) Fish Sticks
Size of Batch/Quantity to prepare:	Up to 50 pre-cooked Fish Sticks
Ingredients:	Pre-cooked Fish Sticks

Procedures for preparation, service, and discard:	1. Pre-cooked Fish Sticks is held in freezer at a product temperature below 41 degrees per our HACCP procedures.
	2. Fish Sticks are removed from the freezer and cooked to a temperature of 165 degrees or higher.
	3. Fish Sticks are wrapped in foil wraps place back in holding cabinet to keep temperature up. Each individually wrapped (5) Fish Sticks of up to 50 individually wrapped will be place in hot box at time of assembly, hot box will be marked with a discard time 2 hours from the time they were assembly begin-
	4. During serving time, Fish sticks are served from the container within 2 hours from the time they were assembled.
	5. Fish Sticks not used within two hours' time period are discarded.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

<p>Holding Time</p> <p>Maximum holding time for food is 4 hours.</p>	
<p>Specify food location during holding:</p>	<p>Approved food grade containers holding up to 50 individually package containers are place in hot box</p>
<p>Describe labeling method:</p>	<p>A label will be attached to each container and denoting the discard time within 2 hours of wrap assembly</p>
<p><u>Labeling Method includes:</u></p>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<p><u>Disposal Method:</u></p>	<p>Unused Fish sticks will be discarded in the garbage disposal area</p>

Time as a Public Health Control (TPHC) FOODS

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TPCH procedures are especially effective for foods served in innovative or alternative service areas such as classroom, hallways, buses, or field trips. When using TPHC, the FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control.

All menu items subject to TPHC must be handled in accordance with a written procedure that complies with safe food handling requirements in the Food Code. Establishments that use TPHC rather than temperature must meet the standards set forth in Section 3-501.19 of the NC Food Code Manual. The establishment shall prepare written procedures in advance and shall follow them. No Environmental Health violation exists if the establishment has written procedures for menu items that address all criteria in Section 3-501.19 and the procedures are being followed.

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Time as a Public Health Control Procedure (TPHC)

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Food or Menu Item:	Sliced Ham
Size of Batch/Quantity to prepare:	Up to 50 pre-cooked Ham Slices
Ingredients:	Pre-cooked Ham Slices

Procedures for preparation, service, and discard:	1. Pre-cooked buffet Ham is held in freezer at a product temperature below 41 degrees per our HACCP procedures.
	2. Buffet Ham s are removed from the freezer and cooked to a temperature of 165 degrees or higher, then sliced to serve.
	3. Ham slices are wrapped in foil wraps place back in holding cabinet to keep temperature up. Each individually wrapped ham of up to 50 individually wrapped will be place in hot box at time of assembly, hot box will be marked with a discard time 2 hours from the time they were assembly begin-
	4. During serving time, Ham slices are served from the container within 2 hours from the time they were assembled.
	5. Ham slices not used within two hours' time period are discarded.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

<p>Holding Time</p> <p>Maximum holding time for food is 4 hours.</p>	
<p>Specify food location during holding:</p>	<p>Approved food grade containers holding up to 50 individually package containers are place in hot box</p>
<p>Describe labeling method:</p>	<p>A label will be attached to each container and denoting the discard time within 2 hours of wrap assembly</p>
<p><u>Labeling Method includes:</u></p>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<p><u>Disposal Method:</u></p>	<p>Unused Ham Slices will be discarded in the garbage disposal area</p>

Time as a Public Health Control (TPHC) FOODS

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Time as a Public Health Control Procedure (TPHC)

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Food or Menu Item:	(2) Slider Hamburgers Patties on buns
Size of Batch/Quantity to prepare:	Up to 50 precooked Hamburger patties on slider bun
Ingredients:	White Wheat Bun, Pre- cooked Hamburger Patties

Procedures for preparation, service, and discard:	1. Pre-cooked hamburger patty is held in freezer at a product temperature below 41 degrees per our HACCP procedures. Slider Bun are held in a freezer and thawed at room temperature no more than 1 day in advance of wrap preparation
	2. Hamburger Patties are removed from the freezer and cooked to a temperature of 165 degrees or higher.
	3. Hamburger Patties are placed on bun and wrapped in foil wraps place back in holding cabinet to keep temperature up. Each individually wrapped (2) hamburger patties of up to 50 will be place in hot box at time of assembly, hot box will be marked with a discard time 2 hours from the time they were assembly begin-
	4. During serving time, hamburger patties on bun are served from the container within 2 hours from the time they were assembled.
	5. Hamburger patties on bun not used within two hours' time period are discarded.
	6.

<p>Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.
	<input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.
	<input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.

<p>Holding Time</p> <p>Maximum holding time for food is 4 hours.</p>	
<p>Specify food location during holding:</p>	<p>Approved food grade containers holding up to 50 individually package containers are place in hot box</p>
<p>Describe labeling method:</p>	<p>A label will be attached to each container and denoting the discard time within 2 hours of wrap assembly</p>
<p><u>Labeling Method includes:</u></p>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<p><u>Disposal Method:</u></p>	<p>Unused hamburger and bun will be discarded in the garbage disposal area</p>

Time as a Public Health Control (TPHC) FOODS

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TPCH procedures are especially effective for foods served in innovative or alternative service areas such as classroom, hallways, buses, or field trips. When using TPHC, the FOOD shall be cooked and served, served at any temperature if READY-TO-EAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control.

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Time as a Public Health Control Procedure (TPHC)

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Food or Menu Item:	Sloppy Joe– Ground Beef with Sloppy Joe mix on a WW bun
Size of Batch/Quantity to prepare:	Up to 50 Styrofoam cups in a container
Ingredients:	Whole Wheat Bun, Ground Beef w/ sloppy joe mix

Procedures for preparation, service, and discard:	1. Ground Beef is held in a refrigerator at a product temperature below 41 degrees per our HACCP procedures. Hamburger Bun are held in a freezer and thawed at room temperature no more than 1 day in advance of wrap preparation
	2. Ground Beef is removed from the refrigerator and cooked to a temperature of 165 degrees or higher.
	3. Ground Beef w/ sloppy joe mix will be package in Styrofoam containers and place back in holding cabinet to keep temperature up. Each container of up to 50 will be place in hot box at time of assembly, hot box will be marked with a discard time 2 hours from the time they were assembly begin- WW Bun will be package in a sandwich bag.
	4. During serving time, ground beef and WW Bun are served from the container within 2 hours from the time they were assembled.
	5. Ground beef not used within two hours' time period are discarded.
	6.

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<p style="text-align: center;">Time Control</p> <p>Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.</p>	<p><input type="checkbox"/> Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.</p> <p><input checked="" type="checkbox"/> Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. meats or vegetables are removed from hot holding unit, sub sandwiches or milk are removed from refrigeration.</p> <p><input type="checkbox"/> Assembly – time begins when preparing the menu item; i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.</p>
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<p style="text-align: center;">Holding Time</p> <p>Maximum holding time for food is 4 hours.</p>	
<p>Specify food location during holding:</p>	<p>Approved food grade containers holding up to 50 individually package containers are place in hot box</p>
<p>Describe labeling method:</p>	<p>A label will be attached to each container and denoting the discard time within 2 hours of wrap assembly</p>
<p><u>Labeling Method</u> includes:</p>	<p><input type="checkbox"/> when time control begins</p> <p><input checked="" type="checkbox"/> discard time</p>
<p><u>Disposal Method:</u></p>	<p>Unused ground beef will be discarded in the garbage disposal area</p>