

## **Time as a Public Health Control (TPHC) FOODS**

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## **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:	Chocolate Milk
Size of Batch/Quantity to prepare:	Up to 50 in a container/ Cooler
Ingredients:	Chocolate Milk

Procedures for preparation, service, and discard:	1. Chocolate Milk will be held in a refrigerator at a product temperature at or below 41 degree per HACCP procedures.
	2. Milk is removed from refrigeration at the proper temperature of 41 degree or below.
	3. Milk is removed from refrigerator placed in a cooler or container of up to 50 milks are placed in a garbage bag and placed in a cooler of ice. Ice will be on the bottom of the cooler, with milk on top and ice on top of milk. Cooler or container is marked with discard time of 2 hours from the time assembly begin.
	4. During serving time, milk is served from the container with ice within 2 hours from discard time
	5. Chocolate milk not used within 2 hours' time period are discarded or placed in refrigerator from future use.
	6.

<p align="center"><b>Time Control</b></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 align="center"><b>Holding Time</b></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
<u>Labeling Method includes:</u>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<b><u>Disposal Method:</u></b>	Unused Chocolate Milk will be discarded in the garbage disposal area

### 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:	Pre-Cooked Buffet 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 Hams are removed from the freezer and cooked to a temperature of 165 degrees or higher, then sliced to serve.
	3. Buffet Ham is wrapped in foil wraps place back in holding cabinet to and held at 155 degree or higher. 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, Buffet Ham 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><b>Time Control</b></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><b>Holding Time</b></p> <p>Maximum holding time for food is 4</p>	
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hours.	
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
<u>Labeling Method includes:</u>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<b><u>Disposal Method:</u></b>	Unused Ham Slices will be discarded in the garbage disposal area

### 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) Pre-cooked 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 an internal temperature of 165 degrees or higher.
	3. Chicken Nuggets are wrapped in foil wraps placed back in holding cabinet to be held at 155 degrees 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><b>Time Control</b></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><b>Holding Time</b></p> <p>Maximum holding time for food is 4</p>	
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hours.	
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
<u>Labeling Method includes:</u>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<b><u>Disposal Method:</u></b>	Unused chicken nuggets will be discarded in the garbage disposal area

### 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:	Breadstick, Pizza Mozzarella Stuffed
Size of Batch/Quantity to prepare:	Up to 50 pre-cooked Breadstick, Pizza Mozzarella Stuffed
Ingredients:	Pre-cooked Cheese Pizza

Procedures for preparation, service, and discard:	1. Pre-cooked Pizza Breadstick are held in freezer at a product temperature below 41 degrees per our HACCP procedures.
	2. Pizza Breadstick is removed from the freezer and cooked to an internal temperature of 165 degrees or higher.
	3. Pizza Breadstick is wrapped in foil wraps place back in holding cabinet to keep temperature within range Each individually wrapped Pizza Breadstick 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 assembly begins
	4. During serving time, Pizza Breadstick is served from the container within 2 hours from the time they were assembled.
	5. Pizza Breadsticks not used within two hours' time period are discarded is trash can.
	6.

<p><b>Time Control</b></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><b>Holding Time</b> 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>	<p><input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time</p>
<p><b><u>Disposal Method:</u></b></p>	<p>Unused Pizza Breadstick will be discarded in the garbage disposal area</p>

**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:	Deli Ham and cheese on Wrap
Size of Batch/Quantity to prepare:	Up to 25 wraps in individual bag in a cooler
Ingredients:	Whole Grain or White flour tortilla shell, sliced Ham and American Cheese

Procedures for preparation, service, and discard:	1. Deli Ham and Cheese are held in a refrigerator at a product temperature at or below 41 degrees per HACCP procedures. Tortilla Shell are at RT for no more than 1 day in advance of wrap assembly
	2. Deli Ham and Cheese are removed from refrigerator at the proper temperature of 41 degree or below. Wraps are removed from the refrigerator or at room temperature.
	3. With gloves wraps are assembled and individually wrapped, place back in refrigerator to be held at 41 degree or below. At time of container assembly Ham and Cheese wraps are removed for refrigerator with up to 35 bags are placed in cooler/container and marked with a discard time of 2 hours from the time of assembly begins.
	4. During serving time, Deli Ham and Cheese wraps are served from the container within 2 hours from the time they were assembled
	5. Deli Ham and Cheese Wraps not used within 2 hours' time period are discarded
	6.

<p align="center"><b>Time Control</b></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</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.

control.	
<b>Holding Time</b> Maximum holding time for food is 4 hours.	
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
<u>Labeling Method includes:</u>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<b><u>Disposal Method:</u></b>	Unused Deli Ham and Cheese Wraps will be discarded in garbage can.

### 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:	Deli Turkey and Cheese on Wrap
Size of Batch/Quantity to prepare:	Up to 25 wraps in individual bag in a cooler
Ingredients:	Whole Grain or White flour tortilla shell, sliced Ham and American Cheese

Procedures for preparation, service, and discard:	1. Deli Turkey and Cheese are held in a refrigerator at a product temperature at or below 41 degrees per HACCP procedures. Tortilla Shell are at RT for no more than 1 day in advance of wrap assembly
	2. Deli Turkey and Cheese are removed from refrigerator at the proper temperature of 41 degree or below. Wraps are removed from the refrigerator or at room temperature.
	3. With gloves wraps are assembled and individually wrapped, place back in refrigerator to be held at 41 degree or below. At time of container assembly Turkey and Cheese wraps are removed for refrigerator with up to 35 bags are placed in cooler/container and marked with a discard time of 2 hours from the time of assembly begins.
	4. During serving time, Deli Turkey and Cheese wraps are served from the container within 2 hours from the time they were assembled
	5. Deli Turkey and Cheese Wraps not used within 2 hours' time period are discarded
	6.

<p><b>Time Control</b></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><b>Holding Time</b> 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>	<p><input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time</p>
<p><b><u>Disposal Method:</u></b></p>	<p>Unused Deli Turkey and Cheese Wraps will be discarded in garbage can.</p>

### 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><b>Time Control</b></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><b>Holding Time</b> 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>	<p><input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time</p>
<p><b><u>Disposal Method:</u></b></p>	<p>Unused chicken and bun will be discarded in the garbage disposal area</p>

**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:	Pre-cooked Chicken w/ BBQ sauce
Size of Batch/Quantity to prepare:	Up to 50 Styrofoam cups in a container
Ingredients:	Whole Wheat Bun, pre-cooked chicken w/ BBQ sauce

Procedures for preparation, service, and discard:	1. Pre-Cooked Chicken w/ BBQ sauce 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. Pre-Cooked Chicken w/ BBQ sauce is removed from the refrigerator and cooked to an internal temperature of 165 degrees or higher. Slider buns are placed in individual sandwich bags
	3. Pre-Cooked Chicken w/ BBQ sauce will be package in styrofoam containers and place back in holding cabinet to be held at 155 degrees. Each container of Pre-cooked chicken w/ BBQ sauce 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, Pre-Cooked Chicken w/ BBQ sauce and slider Buns are served from the container within 2 hours from the time they were assembled.
	5. Pre-Cooked Chicken w/ BBQ sauce not used within two hours' time period are discarded.
	6.

<p align="center"><b>Time Control</b></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</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;

the appropriate box that represents the beginning of time control.	i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.
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<b>Holding Time</b> Maximum holding time for food is 4 hours.	
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
<u>Labeling Method includes:</u>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<b><u>Disposal Method:</u></b>	Unused Pre-Cooked Chicken w/ BBQ sauce will be discarded in the garbage disposal area

### 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:	(4) Pre- Cooked 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 an internal temperature of 165 degrees or higher.
	3. Chicken tenders are wrapped in foil wraps place back in holding cabinet to be held at 155 degrees. Each individually wrapped (4) chicken tenders 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><b>Time Control</b></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><b>Holding Time</b></p> <p>Maximum holding time for food is 4</p>	
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hours.	
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
<u>Labeling Method includes:</u>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<b><u>Disposal Method:</u></b>	Unused chicken tenders will be discarded in the garbage disposal area

**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:	(5) Pre-Cooked 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 held at 155 degree or higher. 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 align="center"><b>Time Control</b></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 align="center"><b>Holding Time</b></p> <p>Maximum holding time for food is 4 hours.</p>	
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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
<u>Labeling Method includes:</u>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<b><u>Disposal Method:</u></b>	Unused Fish sticks will be discarded in the garbage disposal area

**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:	Pre-cooked 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 an internal 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 be held at 155 degrees. Each container of BBQ Pork 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 align="center"><b>Time Control</b></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><b>Holding Time</b> 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>	<p><input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time</p>
<p><b><u>Disposal Method:</u></b></p>	<p>Unused BBQ Pork will be discarded in the garbage disposal area</p>

### 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) 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 and held at 155 degree or higher. 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><b>Time Control</b></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><b>Holding Time</b> 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>	<p><input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time</p>
<p><b><u>Disposal Method:</u></b></p>	<p>Unused hamburger and bun will be discarded in the garbage disposal area</p>

**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:	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 to room temperature no more than 1 day in advance of sandwich preparation.
	2. Hot Dogs are removed from the freezer and cooked to an internal 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 be held at a temperature of 155 degrees. Each individually wrapped Hot Dog 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 assembly begins
	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><b>Time Control</b></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><b>Holding Time</b> 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>	<p><input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time</p>
<p><b><u>Disposal Method:</u></b></p>	<p>Unused Hot Dogs will be discarded in the garbage disposal area</p>

**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:	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.

<p align="center"><b>Time Control</b></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</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.

control.	
<b>Holding Time</b> Maximum holding time for food is 4 hours.	
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
<u>Labeling Method includes:</u>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<b><u>Disposal Method:</u></b>	Unused ground beef will be discarded in the garbage disposal area

**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:	Taco Meat- Ground Beef with Taco seasoning 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/ taco seasoning

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 an internal temperature of 165 degrees or higher.
	3. Ground Beef w/ taco seasoning will be package in Styrofoam containers and place back in holding cabinet to be held at 155 degree or higher. 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.

<p align="center"><b>Time Control</b></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><b>Holding Time</b> 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>	<p><input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time</p>
<p><b><u>Disposal Method:</u></b></p>	<p>Unused ground beef will be discarded in the garbage disposal area</p>

### 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:	Cut Vegetables- Cucumbers, Carrots, Broccoli, Cauliflower, Spinach, lettuce, Celery, Tomatoes
Size of Batch/Quantity to prepare:	1/4 cup per cup w/ 50 cups per container/ Cooler
Ingredients:	Cucumbers, carrots, broccoli, cauliflower, spinach, lettuce, and tomatoes

Procedures for preparation, service, and discard:	1. Cut Vegetables such as: Cucumbers, Carrots, Broccoli, Cauliflower, Spinach, lettuce, Celery, Tomatoes is held in a refrigerator at a product temperature of 41 degree or below per HACCP procedures.
	2. With gloves on Cucumbers, Carrots, Broccoli, Cauliflower, Spinach, lettuce, Celery, Tomatoes are washed, peeled, sliced and placed in a zip lock bag or styroform cup with a lid. Place back in refrigerator to be held at a temperature of 41 degree or below. At time of assembly each bag or cup is taken from the refrigerator and places in the cooler/ container of up 50 are marked with a discard time of 2 hours from the time assembly
	3. During serving time, Cucumbers, Carrots, Broccoli, Cauliflower, Spinach, lettuce, Celery, Tomatoes is served from the container within 2 hours from time of assembly
	4. Cucumbers, Carrots, Broccoli, Cauliflower, Spinach, lettuce, and Tomatoes not used within 2 hours' time period are discarded.
	6.

<p><b>Time Control</b></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><b>Holding Time</b> 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>	<p><input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time</p>
<p><b><u>Disposal Method:</u></b></p>	<p>Cucumbers, Carrots, Broccoli, Cauliflower, Spinach, lettuce, Celery, Tomatoes not used within 2 hours of service is discard in a trash can.</p>

**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:	Cut Fruits- Watermelon, Cantaloupe, and Honeydew Melon, Strawberries
Size of Batch/Quantity to prepare:	¾ cup per cup w/ 50 cups per container/ Cooler
Ingredients:	Watermelon, Cantaloupe, Honeydew Melon

Procedures for preparation, service, and discard:	1. Cut fruits such as: Watermelon, Cantaloupe, and Honeydew Melon, Strawberries is held in a refrigerator at a product temperature of 41 degree or below per HACCP procedures.
	2. With gloves on Watermelon, Cantaloupe, and Honeydew Melon, Strawberries are washed, peeled, sliced and placed in a zip lock bag or styrofoam cup with a lid. Place back in refrigerator to be held at a temperature of 41 degree or below. At time of assembly each bag or cup is taken from the refrigerator and placed in the cooler/ container of up to 50 are marked with a discard time of 2 hours from the time of assembly.
	3. During serving time, Watermelon, Cantaloupe, and Honeydew Melon, Strawberries is served from the container within 2 hours from time of assembly.
	4. Watermelon, Cantaloupe, and Honeydew Melon not used within 2 hours' time period are discarded.
	5.
	6.

<p><b>Time Control</b></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 be at 41° before assembly begins.

<p><b>Holding Time</b></p> <p>Maximum holding time for food is 4</p>	
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hours.	
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
<u>Labeling Method includes:</u>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<b><u>Disposal Method:</u></b>	Watermelon, Cantaloupe, Honeydew Melons, Strawberries not used within 2 hours of service is discard in a trash can.

**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:	Salad Mix and Ranch Dressing
Size of Batch/Quantity to prepare:	1/2 cup of purchased salad mix- 35 placed in cooler
Ingredients:	Salad Mix and Ranch Dressing

Procedures for preparation, service, and discard:	1. Salad mix is held in the refrigerator at a product temperature at or below 41 degrees per HACCP procedures. Ranch dressing is shelf stable and at room temperature
	2. Salad mix is removed from the refrigeration at 41 degree or below. Ranch dressing packaged in shelf stable containers
	3. With gloves, Salad mix will be package in styrofoam containers and place back in refrigerator to be held at 41 degrees. Each container of Salad mix up to 35 will be place in refrigerator during time of assembly, placed in cooler will be marked with a discard time 2 hours from the time they were assembly begin- Ranch Dressing will be dropped in individual bags.
	4. During serving time, Salad Mix is served from the container within 2 hours from the time they were assembled.
	5. Salad Mix not used within two hours' time period are discarded.
	6.

<p><b>Time Control</b></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><b>Holding Time</b></p> <p>Maximum holding time for food is 4</p>	
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hours.	
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
<u>Labeling Method includes:</u>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<b><u>Disposal Method:</u></b>	Unused Salad Mix will be discarded in the garbage disposal area

### 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:	Spinach Mix and Ranch Dressing
Size of Batch/Quantity to prepare:	½ cup of purchased salad mix- 35 placed in cooler
Ingredients:	Spinach Mix and Ranch Dressing

Procedures for preparation, service, and discard:	1. Spinach mix is held in the refrigerator at a product temperature at or below 41 degrees per HACCP procedures. Ranch dressing is shelf stable and at room temperature
	2. Spinach mix is removed from the refrigeration at 41 degree or below. Ranch dressing packaged in shelf stable containers
	3. With gloves, Spinach mix will be package in styrofoam containers and place back in refrigerator to be held at 41 degrees. Each container of Spinach mix up to 35 will be place in refrigerator during time of assembly, placed in cooler will be marked with a discard time 2 hours from the time they were assembly begin- Ranch Dressing will be dropped in individual bags.
	4. During serving time, Spinach Mix is served from the container within 2 hours from the time they were assembled.
	5. Spinach Mix not used within two hours' time period are discarded.
	6.

<p><b>Time Control</b></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><b>Holding Time</b> 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>	<p><input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time</p>
<p><b><u>Disposal Method:</u></b></p>	<p>Unused Spinach Mix will be discarded in the garbage disposal area</p>

**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:	Corn on Cob or Whole Kernel Corn
Size of Batch/Quantity to prepare:	1 per bag and 50 per container/ Cooler
Ingredients:	Corn on Cob or Whole Kernel Corn

Procedures for preparation, service, and discard:	1. Corn on Cob or Whole Kernel Corn will go from freezer at 41 degrees or below to stove top or steamer to be cooked to a temperature of 145 degrees or higher. The corn on cob or whole kernel corn will be held in the steamer or warmer at a product temperature at 135 degrees or above per HACCP procedures
	2. Corn on Cob or Whole Kernel Corn is removed from the stove/steamer at a temperature of 135 degree or higher.
	3. With gloves, Corn on Cob or Whole Kernel Corn is wrapped foil wraps or place in styroform cups w/ lids at a temperature of 134 or higher, than back in warmer to maintain temperature until assembly begins. Each cooler or container will contain up to 25 package container with a discard time of 2 hours from the time of assembly.
	4. During serving time, Corn on Cob or Whole Kernel Corn is served from the container within 2 hours from the time of assembly.
	5. Corn on Cob or Whole Kernel Corn not used within 2 hours of time period are discarded
	6.

<p><b>Time Control</b></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><b>Holding Time</b> 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>	<p><input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time</p>
<p><b>1. <u>Disposal Method:</u></b></p>	<p>2. Unused Corn on Cob or Whole Kernel Corn are discard in garbage container within 2 hours</p>

### 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:	Diced Potatoes
Size of Batch/Quantity to prepare:	1 per bag and 50 per container/ Cooler
Ingredients:	Diced Potatoes

Procedures for preparation, service, and discard:	1. Diced Potatoes will go from freezer at 41 degrees or below to stove top or steamer to be cooked to a temperature of 145 degrees or higher. The Diced Potatoes will be held in the steamer or warmer at a product temperature at 135 degrees or above per HACCP procedures
	2. Diced Potatoes is removed from the stove/steamer at a temperature of 135 degree or higher.
	3. With gloves, Diced Potatoes is wrapped foil wraps or place in styroform cups w/ lids at a temperature of 134 or higher, than back in warmer to maintain temperature until assembly begins. Each cooler or container will contain up to 25 package container with a discard time of 2 hours from the time of assembly.
	4. During serving time, Diced Potatoes is served from the container within 2 hours from the time of assembly.
	5. Diced Potatoes not used within 2 hours of time period are discarded
	6.

<p><b>Time Control</b></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><b>Holding Time</b> 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>	<p><input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time</p>
<p><b>1. <u>Disposal Method:</u></b></p>	<p>2. Unused Diced Potatoes are discard in garbage container within 2 hours</p>

**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:	Pre-cooked Potatoes, French fries, sweet potato fries
Size of Batch/Quantity to prepare:	1 per bag and 50 per container/ Cooler
Ingredients:	Pre-cooked Potatoes, French fries, sweet potato fries

Procedures for preparation, service, and discard:	1. Pre-cooked Potatoes, French fries, sweet potato fries will go from freezer at 41 degrees or below to stove top or steamer to be cooked to a temperature of 145 degrees or higher. The Pre-cooked Potatoes, French fries, sweet potato fries will be held in the steamer or warmer at a product temperature at 135 degrees or above per HACCP procedures
	2. Pre-cooked Potatoes, French fries, sweet potato fries is removed from the stove/steamer at a temperature of 135 degree or higher.
	3. With gloves, Pre-cooked Potatoes, French fries, sweet potato fries are wrapped foil wraps or place in styroform cups w/ lids at a temperature of 134 or higher, than back in warmer to maintain temperature until assembly begins. Each cooler or container will contain up to 25 package container with a discard time of 2 hours from the time of assembly.
	4. During serving time, Pre-cooked Potatoes, French fries, sweet potato fries is served from the container within 2 hours from the time of assembly.
	5. Pre-cooked Potatoes, French fries, sweet potato fries not used within 2 hours of time period are discarded
	6.

<p align="center"><b>Time Control</b></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</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;

the appropriate box that represents the beginning of time control.	i.e. sandwiches, salads, cut melons. Note: the ingredients must at 41° before assembly begins.
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<b>Holding Time</b> Maximum holding time for food is 4 hours.	
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
<u>Labeling Method includes:</u>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<b>1. <u>Disposal Method:</u></b>	2. Unused Pre-cooked Potatoes, French fries, sweet potato fries are discard in garbage container within 2 hours

### 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:	Fresh Orange
Size of Batch/Quantity to prepare:	1 per bag and 50 per container/ Cooler
Ingredients:	Fresh Orange

Procedures for preparation, service, and discard:	1. Fresh Orange is held at room temperature
	2. Fresh Oranges is washed and air dried
	3. Fresh Oranges are placed in bag. Each container will contain at least 50 bags; containers are marked with discard time of 2 hours from time of assembly begins.
	4. During serving time, Fresh Oranges are served from the container within 2 hours from time of assembly
	5. Fresh Oranges not used within 2 hours' time period may be placed on the share table for children to take home.
	6.

<p><b>Time Control</b></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><b>Holding Time</b></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
<b><u>Disposal Method:</u></b>	Unused Fresh Oranges may be sent home with children

### 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:	Fresh Apple
Size of Batch/Quantity to prepare:	1 per bag and 50 per container/ Cooler
Ingredients:	Fresh Apple

Procedures for preparation, service, and discard:	1. Fresh Apple is held at room temperature
	2. Fresh Apple is washed and air dried
	3. Fresh Apples are placed in bag. Each container will contain at least 50 bags; containers are marked with discard time of 2 hours from time of assembly begins.
	4. During serving time, Fresh apples are served from the container within 2 hours from time of assembly
	5. Fresh Apples not used within 2 hours' time period may be placed on the share table for children to take home.
	6.

<p><b>Time Control</b></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><b>Holding Time</b></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

<b>Disposal Method:</b>	Unused Fresh Apples may be sent home with children
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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:	Fresh Banana
Size of Batch/Quantity to prepare:	1 per bag and 50 per container/ Cooler
Ingredients:	Fresh Banana

Procedures for preparation, service, and discard:	1. Fresh Banana is held at room temperature
	2. Fresh Banana is washed and air dried
	3. Fresh Banana are placed in bag. Each container will contain at least 50 bags; containers are marked with discard time of 2 hours from time of assembly begins.
	4. During serving time, Fresh Banana are served from the container within 2 hours from time of assembly
	5. Fresh Banana not used within 2 hours' time period may be placed on the share table for children to take home.
	6.

<p><b>Time Control</b></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.

<b>Holding Time</b>	
Maximum holding time for food is 4 hours.	
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
<b><u>Disposal Method:</u></b>	Unused Fresh Banana may be sent home with children

**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:	Fruit cup- mandarin oranges, pears, peaches, tropical fruit, Apple sauce
Size of Batch/Quantity to prepare:	1 per bag and 50 per container/ Cooler
Ingredients:	Shelf stable fruits

Procedures for preparation, service, and discard:	1. Fruit cup- mandarin oranges, pears, peaches, tropical fruit, Apple sauce is held at room temperature
	2. Take Fruit cup- mandarin oranges, pears, peaches, tropical fruit, Apple sauce place in individual bags
	3. Fruit cup- mandarin oranges, pears, peaches, tropical fruit, Apple sauce each container of up to 50 package is marked with a discard time of 2 hours from the time assembly begins.
	4. During serving time, Fruit cup- mandarin oranges, pears, peaches, tropical fruit, Apple sauce are served from the container within 2 hours from time of assembly
	5. Fruit cup- mandarin oranges, pears, peaches, tropical fruit, Apple sauce not used within 2 hours' time period may be placed on the share table for children to take home.
	6.

<p align="center"><b>Time Control</b></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 align="center"><b>Holding Time</b></p> <p>Maximum holding time for food is 4 hours.</p>	
Specify food location during	Approved food grade containers holding up to 50 individually

holding:	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
<u>Labeling Method includes:</u>	<input type="checkbox"/> when time control begins <input checked="" type="checkbox"/> discard time
<b><u>Disposal Method:</u></b>	Unused Fruit cup- mandarin oranges, pears, peaches, tropical fruit, Apple sauce may be sent home with children