

Daim Ntawv Time as Public Health Control (TPHC)

Time as Public Health Control Form

Hmong

Yuav tau sau tseg tej txheej txheem rau Time as Public Health Control (TPHC). Muab tej kev tsim ua zaub mov sau tseg ua ntej ces thaum tus kws tshawb xyuas koj lub lab tuaj, nws thiaj li tau nyeem. Cov tswv thiab cov khiav lub lab ntawd siv tau cov qauv hauv qab no los sau tseg raws li cov txheem lus TPHC tau hais tseg.

Ntaub ntawv txog lub lab

Lub npe ntawm lub lab, tus khiav lub lab thiab tus zauv ntawm daim lais xees	Qhov chaw nyob	Zos, xeev, zauv cheeb tsam

English

Written procedures are required for Time as Public Health Control (TPHC). Write procedures in advance and have them available in the food establishment for your inspector to review. Owners or operators of food establishments may use this example form and log to help meet TPHC requirements.

Establishment information

Establishment name, primary operator and license number	Address	City, state, ZIP code

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Lub Npe Ntawm Lub Lag Luam	Qhov chaw nyob (yog tias txawv)	Zos, xeev, zauv cheeb tsam

Lub npe ntawm tus tiv tauj xub thawj TPHC, lub luag hauj lwm	Xov tooj	Email

Hnub tim npaj (hli/hnub/xyoo): _____

Yuav tsum ua li cas

Kos txhua lub thawv uas qhia pom tias koj nkag siab thiab yeej yuav ua raws li tej txheem lus ntsig txog time as public health control (TPHC).

- ☐ Cov zaub mov yuav txias zoo yog tias muab npaj, ua kom siav thiab muab tso rau hauv tub yees ua ntej TPHC.

Corporate name	Address (if different)	City, state, ZIP code

Primary TPHC contact name, job title	Phone	Email

Date prepared (mm/dd/yyyy): _____

Requirements

Check each box to show that you understand and will comply with the requirements for using time as public health control (TPHC).

- ☐ Food will be properly cooled if prepared, cooked and refrigerated before TPHC.
- ☐ Food will be marked with the time it must be cooked, served or discarded.

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| <p><input type="checkbox"/> Kos sau rau tej thoob tso zaub mov txog lawv tej sij hawm ua ntev npaum cas mam siav, mam rau noj los sis thaum twg muab pov tseg.</p> <p><input type="checkbox"/> Yuav tau muab cov zaub mov kub (135° F los sis kub tshaj) rau noj los sis muab pov tseg li ntawm 4 xoj moos tom qab tshem tawm los ntawm qhov tswj kub (temperature control).</p> <p><input type="checkbox"/> Yuav tau muab cov zaub mov txias (41°F los sis txias tshaj) rau noj los sis muab pov tseg li ntawm 4 xoj moos tom qab tshem tawm los ntawm qhov tswj txias, <i>yog tias</i> qhov txias ntawd <i>yeej tsis tau</i> muab tswj cia.</p> <p><input type="checkbox"/> Yuav tau muab cov zaub mov txias (41° F los sis txias tshaj) rau noj los sis muab pov tseg li ntawm 6 xoj moos tom qab tshem tawm los ntawm qhov tswj txias <i>yog tias</i> tau tswj qhov txias tsis pub nce tshaj 70° F.</p> <p><input type="checkbox"/> Thaum TPHC pib lawm, tsis txhob rov muab cov zaub mov tso rau qhov tswj kub txias lawm.</p> <p><input type="checkbox"/> Muab tej zaub mov uas tsis sau kos los sis sau kos tsis yog pov tseg.</p> <p><input type="checkbox"/> Cov zaub mov uas muab sau kos npe ntawm lub thoob lawm yuav tsum muab ua noj, rau noj los sis muab pov tseg thaum dhau sij hawm kos sau rau lub thoob (4 los sis 6 xoj moos) thaum muab tshem tawm ntawm qhov tswj kub txias.</p> | <p><input type="checkbox"/> Hot food (135°F or above) will be served or discarded within 4 hours after it is removed from temperature control.</p> <p><input type="checkbox"/> Cold food (41°F or below) will be served or discarded within 4 hours after it is removed from temperature control, <i>if</i> the temperature <i>is not</i> monitored.</p> <p><input type="checkbox"/> Cold food (41°F or below) will be served or discarded within 6 hours after it is removed from temperature control, <i>if</i> the temperature is monitored to ensure food temperatures never rise above 70°F.</p> <p><input type="checkbox"/> Once TPHC begins, food will not be returned to temperature control.</p> <p><input type="checkbox"/> Food in unmarked or improperly marked containers will be discarded.</p> <p><input type="checkbox"/> Food in marked containers will be cooked, served or discarded within the maximum time marked on the container (4 or 6 hours) once removed from temperature control.</p> <p><input type="checkbox"/> TPHC will not be used for raw eggs in an establishment that serves a highly susceptible population such as immunocompromised persons of any age, preschool-age children, or older adults.</p> <p><input type="checkbox"/> Written procedures will be maintained at the food establishment and made available for review at the request of the inspector.</p> |
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- ☐ Yuav tsis siv TPHC rau tej qe nyoos hauv ib lub lab uas ua lag luam rau cov tib neeg uas kis tau yooj yim heev xws li cov tib neeg uas kis tau yooj yim heev, cov me nyuam muaj hnuv nyoog kawm preschool, los sis cov laus.
- ☐ Tej txheem txheej uas muab sau tseg yuav tsum cia nyob rau tom lub lab thiab thaum tus kws tshuaj xyuas tuaj txog, yuav tsum muab tau rau nws nyeem.

Tej txheem txheej uas muab sau tseg

Yuav kom sau tau tej txheej txheem zoo cia, yuav tsum sau qhia seb txoj hauj lwm yog dabtsi, yuav ua txoj hauj lwm ntawd rau qhov twg, seb yuav ua txoj hauj lwm ntawd li cas, thiab leejtwg yuav ua txoj hauj lwm ntawd. Muab tej yam hauv qab no sau tseg rau cov txheem txheej. Rhais ntaub ntawv ntxiv yog koj tsis muaj chaw sau txaus.

1) Sau seb yam zaub mov *twg* yuav siv TPHC, yuav muab cov zaub mov tso rau *qhov twg*, thiab seb yam zaub mov ntawd yog cov khoom sib tov los sis zaub mov siav noj tau lawm.

Written procedures

Effective written procedures communicate what the task is, where the task will take place, how and when the task will be performed, and who will perform the task. Include the following information in your written procedures. Attach additional pages if needed.

1) List *what* specific food will be held using TPHC, *where* each food will be held, and if the food is a working supply or a ready-to-eat food.

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2) Piav qhia seb cov zaub mov yuav txias zoo yog tias muab npaj, ua kom siav thiab muab tso rau hauv tub yees ua ntej TPHC yog li cas. Sau N/A yog tias tsis muab cov zaub mov tso hauv tub yees kom txias ua ntej TPHC.

2) Describe how you properly cool food that is prepared, cooked and refrigerated prior to using TPHC. Write N/A if food is not cooled prior to TPHC.

3) Piav qhia seb tej thoob tso zaub mov yuav muab kos li cas sau qhia thaum twg yuav muab los ua noj, rau noj, los sis pov tseg li ntawm plaub los sis rau xoj moos.

3) Describe how the container will be marked to show when food will be cooked, served, or discarded within four or six hours.

4) *Sau qhia leejtwg* yog tus muaj lub luag hauj lwm los sau tseg cov sij hawm no rau tej zaub mov.

5) *Sau qhia leejtwg* yog tus muaj lub luag hauj lwm los tshem tawm cov zaub mov tom qab plaub los sis rau xoj moos.

4) *List who* is responsible for marking time on each food.

5) *List who* is responsible for ensuring that food is removed within four or six hours.

Ntawv Teev Kev Saib Xyuas TPHC

Koj yuav tsum sau tseg tej kev ua zaub mov raws li siv time as public health control (TPHC) rau cov khoom tov ua zaub mov (working supply, WS) ntawm cov sij hawm/qhov kub txias tswj kom zaub mov zoo noj (time/temperature control for safety food, TCS), los sis cov zaub mov siav noj tau (ready-to-eat, RTE) TCS zaub mov uas muab tso tawm muab. Muaj tej txheej txheem sau rau tus tuaj xyuas chav ua noj saib tau. Cov lab noj mov uas tus tswv los sis tus khiav lub lab siv tau daim qauv no los sau tseg tej kev tsim ua zaub mov.

TPHC Monitoring Log

You must have written procedures in a food establishment when using time as public health control (TPHC) for a working supply (WS) of time/temperature control for safety food (TCS) before cooking, or for ready-to-eat (RTE) TCS food displayed or held for sale or service. Have the procedures available for your inspector to review. Owners or operators of food establishments may use this this example log to verify written procedures are being followed.

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Hnub tim (Date)	Zaub mov (Food)	RTE los sis WS (RTE or WS)	Qhov chaw (Location)	Cov zaub mov qhov kub txias thaum muab tshem tawm ntawm qhov tswj kub txias (Kos npe) (Food temperature when removed from temperature control) (Initial)	Lub sij hawm tshem tawm ntawm qhov tswj kub txias thiab sau qhia rau lub thoob (Kos npe) (Time removed from temperature control and container marked) (Initial)	*Xyuas seb qhov theem kub txias nyob hauv qab 70° F (Yog/Tsis yog) (Kos npe) (*Verify food temperature remains below 70°F (Yes/No)) (Initial)	Sij hawm muab ua noj, rau noj los sis pov tseg (Kos npe) (Time cooked, served or discarded) (Initial)	Lus qhia txog (Comments)
PIV TXWV Hnub tim 12 Lub 9 Hli (EXAMPLE Sept. 12)	Hmoov nplaum ua waffle (Waffle batter)	WS	Kab ua waffle noj (Waffle service line)	39°F (JT)	6:30 sawv ntxov (6:30 a.m.) (JT)	Yog (Yes) (JT)	12:30 tav su (12:30 p.m.) (AC)	Tau muab ua tag. (Completely served.)
PIV TXWV Hnub tim 12 Lub 9 Hli (EXAMPLE Sept. 12)	Mov ua sushi (Sushi rice)	RTE	Chaw ua Sushi (Sushi bar)	162°F (PS)	11:00 sawv ntxov (11:00 a.m.) (PS)	NA	03:00 tav su (3:00 p.m.) (PS)	Cov mov uas qub lawm uas tau muab pov tseg. (Discarded leftover rice.)

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Hnub tim (Date)	Zaub mov (Food)	RTE los sis WS (RTE or WS)	Qhov chaw (Location)	Cov zaub mov qhov kub txias thaum muab tshem tawm ntawm qhov tswj kub txias (Kos npe) (Food temperature when removed from temperature control) (Initial)	Lub sij hawm tshem tawm ntawm qhov tswj kub txias thiab sau qhia rau lub thoob (Kos npe) (Time removed from temperature control and container marked) (Initial)	*Xyuas seb qhov theem kub txias nyob hauv qab 70° F (Yog/Tsis yog) (Kos npe) (*Verify food temperature remains below 70°F (Yes/No)) (Initial)	Sij hawm muab ua noj, rau noj los sis pov tseg (Kos npe) (Time cooked, served or discarded) (Initial)	Lus qhia txog (Comments)

Tsis muaj feem (not applicable, NA) rau cov zaub mov TCS uas muab tuav tseg rau li ntawm 4 xoj moos los sis tsawg tshaj ntawd. (*Not applicable (NA) for TCS food held for 4 hours or less.)

Ntaub Ntawv Pab Ntxiv (Resources)

Minnesota Department of Health Food Business Safety (www.health.state.mn.us/foodbizsafety)

Minnesota Department of Health
Food, Pools, and Lodging Services
PO Box 64975
St. Paul, MN 55164-0975
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us

LUB 1 HLIS XYOO 2019

Xav tau cov ntaub ntawv no ua tus qauv txawv qhov no, hu rau: 651-201-4500 los sis 651-201-6000.

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LUB 1 HLIS XYOO 2019

Xav tau cov ntaub ntawv no ua lwm hom, hu rau: 651-201-4500 or 651-201-6000.