



梅克伦堡县卫生部

时间作为公共卫生控制措施 (TPHC)

标准操作程序 食品法典参考

号: 3-501.19

机构名称: _____

机构地址: _____

食品/菜单项保存时间: _____

食品存放地点 (如: 设备、存放站): _____

TPHC标记法 (如: 标注开始和结束时间的贴条): _____

处置方法 (如: 经理将丢弃至垃圾桶): _____

时间控制:

从烹制过程完成开始计时, 或从 $\geq 57^{\circ}\text{C}$ (135°F) 的热藏环境或 $\leq 5^{\circ}\text{C}$ (41°F) 的冷藏环境取出食品开始计时。勾选表示时间控制开始的适当过程。

- 烹制完成** (例如: 从烤箱中取出烹制完成的披萨或炖锅菜)
- 从热藏或冷藏环境中取出** (例如: 从冷藏设备中取出鸡肉沙拉或熟食肉)
- 即食切割或切碎的时间安全控制 (TCS) 食品或开封的TCS密封的商业包装食品** (必须在不高于 21°C (70°F) 的温度下开始计时, 并在4小时的保存时间内保持温度不高于 21°C (70°F))

保存时间:

勾选适当的时间框架:

- 4小时** (适用于保存期间任何时点温度超过 21°C (70°F) 的食品, 或开始时间温度超过 5°C (41°F) 的商业包装食品, 包括所有开始为热食或室温下的食品)
- 6小时** (适用于开始计时时温度不高于 5°C (41°F) 且保存期间任何时候温度均未超过 21°C (70°F) 的食品) 注意: 食品必须标明保存开始和结束时间。整个保存过程中必须监测温度并记录在案, 确保食品温度不超过 21°C (70°F)。请在下面提供详细描述或附加日志, 说明具体的操作方法。

遵照TPHC保存产品的附加信息和准备程序 (例如: 产品冷却):

编写人: _____ 日期: _____

Time as a Public Health Control (TPHC)

Standard Operating Procedure

Food Code Ref. 3-501.19

Establishment Name: _____

Establishment Address: _____

Food/Menu Item(s) held on time: _____

Location where product will be held (ex: equipment, station): _____

TPHC Labeling method (ex: tape with start and end time): _____

Disposal Method (ex: Manager will discard into the trash): _____

Time Control:

Time begins at the completion of the cooking process or when the food is removed from hot holding at $\geq 135F$ or cold holding at $\leq 41F$. Check the appropriate procedure that represents the beginning of time control.

- Cooking Completion** (ex: cooked pizza or casserole removed from the oven)
- Removal from Hot or Cold Holding** (ex: chicken salad or deli meat removed from refrigeration)
- RTE cut or chopped TCS produce or Opened TCS Hermetically Sealed Commercially Packaged Food** (must start at or below 70F and remain at or below 70F during 4 hour time hold)

Holding Time:

Check the appropriate time frame:

- 4 Hours** (for foods that go above 70F at any point during holding, or commercially packaged foods that started time above 41F, including all foods that begin hot or at room temperature)
- 6 Hours** (for foods that start at 41F or below and **DO NOT** go above 70F at any point during holding)
NOTE: Foods must be marked with a start and end time. Temperature must be monitored and documented throughout holding process to ensure food does not exceed 70F. Provide a detailed description below or an attached log of how this will be done.

Additional information and preparation procedures for products held on TPHC (ex: cooling of products):

Prepared By: _____ Date: _____