



Samuel S. Wong, PhD  
Director of Public Health

(508) 532-5470  
health@framinghamma.gov  
www.framinghamma.gov

MEMORIAL BUILDING  
150 Concord Street, Room 205  
Framingham, MA 01702

## Time as a Public Health Control (TPHC) Plan Review

Complete the following application. Please print legibly. Incomplete application and missing documents may delay the review and permit process.

Date: \_\_\_\_\_

### Establishment Information

Establishment Name: \_\_\_\_\_

Address: \_\_\_\_\_ Framingham, MA 0170 \_\_\_\_\_

Telephone #: \_\_\_\_\_

### Person-In-Charge (PIC)

Name of Individual requesting to use TPHC: \_\_\_\_\_ Title: \_\_\_\_\_

Telephone #: \_\_\_\_\_ Email: \_\_\_\_\_

Name of Individual(s) responsible for Implementing and Validating the TPHC Plan: \_\_\_\_\_

Title / Position: \_\_\_\_\_ Telephone #: \_\_\_\_\_

Email: \_\_\_\_\_

I request to use Time (without temperature) as a Public Health Control in accordance with the State Sanitary Code Chapter X – Minimum Sanitation Standards for Food Establishments 105 CMR 590.003 (D), FDA 2013 Federal Food Code §3-501.19, and the Regulations of the Framingham Board of Health for a working supply of Time / Temperature Control for Safety Food (TCS) before cooking, or for Ready-To-Eat (RTE) TCS food that is displayed or held for sale or service for a Maximum of:

**Four (4) Hours**       **Six (6) Hours**

Please Check One

If applying for TPHC for a **Maximum of four (4) hours**, complete the following:

1. List the TCS food(s) that will be held using Time as a Public Health Control: \_\_\_\_\_

2. Foods shall have an internal temperature of 41°F or less when removed from cold holding temperature control OR 135°F or greater when removed from hot holding temperature control.

- Describe how food(s) will be verified for internal temperatures Prior to removing from temperature control:

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3. Foods shall be marked or otherwise identified with the time that is four (4) hours past the point in time when the food was removed from temperature control. When the four (4) hour limit has been reached, foods shall be:  
Cooked and served;  
If food is RTE (ready to eat), serve at any temperature or discarded; and  
Food in unmarked containers or packages, or marked to exceed a 4 hour limit shall be discarded.

- Describe how the food(s) will be marked or otherwise identified to indicate the time that is four (4) hours past the point in time when the food(s) is removed from temperature control: \_\_\_\_\_
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If applying for TPHC for a **Maximum of six (6) hours** complete the following:  
The Submitted Monitoring Record shall include how the food(s) shall be marked or otherwise identified to indicate:

1. List the TCS food(s) that will be held using Time as a Public Health Control: \_\_\_\_\_
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2. Foods shall have an internal temperature of 41°F or less when removed from temperature control AND may not exceed 70°F within a maximum six (6) hour time period.
- Describe how food(s) will be verified for internal temperatures Prior to removing from temperature control:
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4. Foods shall be marked or otherwise identified with the time that is six (6) hours past the point in time when the food was removed from temperature control.

When the six (6) hour limit has been reached, foods shall be:  
Discarded if the temperature of the food exceeds 70°F, or  
Cooked and served;

If food is RTE (ready to eat), serve at any temperature or discarded; and  
Food in unmarked containers or packages, or marked to exceed a 6 hour limit shall be discarded.

- Describe how the food(s) will be marked or otherwise identified to indicate the time the food was removed from temperature control AND the time that is six (6) hours past the point in time when the food(s) is removed from temperature control: \_\_\_\_\_
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- Describe how the food(s) will be monitored to ensure the warmest portion of the food(s) does not exceed 70°F during the 6 – hour period: \_\_\_\_\_
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Statement: I, \_\_\_\_\_ hereby certify that the above information is correct and I fully understand that any deviation from the submitted request without prior permission from the Framingham Department of Public Health may nullify the final approval. I have read and understand the requirements and below conditions of this Approval. I agree to comply with these requirements; I understand that I must comply with all applicable provisions of 105 CMR 590.000, FDA 2013 Federal Food Code and the Regulations of the Framingham Board of Health Regulating Food Establishments. The legal owners of the above food establishment assume any and all liability for any injury resulting from using Time as a Public Health Control.

Signature: \_\_\_\_\_ Print: \_\_\_\_\_

**The information below must be included on the Establishments Time as a Public Health Control Monitoring Record and is subject to the following conditions :**

- ◆ The facility will strictly adhere to all submitted and approved written procedures and will maintain all required records.
  - ◆ Written procedures shall be prepared in advance, maintained in the Food Establishment and made available to the Framingham Department of Public Health upon request.
  - ◆ The following information must be recorded on the establishments Time as a Public Health Control Monitoring Record Form:
    - Cook / Prepped Temperatures – Foods shall have an internal temperature of 41°F or less when removed from cold holding temperature control or 135°F or greater when removed from hot holding temperature control
    - Time the product was taken out of temperature control
    - Amount prepared
    - Amount discarded at the end of the four (4) or six (6) hour period
    - Employee's initials
    - Person in charge (PIC) signature. The monitoring record must be reviewed and signed at least once a day by the PIC and maintained on site for at least 30 days.
  - ◆ Food(s) shall have an initial temperature of 41°F or less when removed from cold holding temperature control (applicable for maximum holding time of 4 or 6 hours), or 135°F or greater when removed from hot holding temperature control (applicable for maximum holding time of 4 hours only).
  - ◆ Food(s) shall be marked or otherwise identified to indicate the time is four (4) or six (6) hours past the point in time when the food is removed from temperature control.
  - ◆ Food(s) shall be cooked and served, served at any temperature if Ready-to-Eat, or discarded, within four (4) hours or six (6) from the point in time when the food is removed from temperature control.
  - ◆ Food(s) in unmarked containers or packages, or marked to exceed a four (4) or six (6) hour limit shall be discarded.
  - ◆ The monitoring records must be reviewed and signed at least once per day by the person in charge (PIC) of the food establishment and maintain on site for at least 30 days. The records shall be made available to the Framingham Department of Public Health upon request.
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- ◆ This Approval is **specific to the above location** and the approved submitted process and procedures.
- ◆ This Approval is **NOT TRANSFERABLE**.
- ◆ **Any changes or deviations to the plans and procedures as submitted and approved will render this approval null and void.**

For Official Use Only

Approved as submitted

Approved as submitted with the following conditions: \_\_\_\_\_

Disapproves as submitted – Reason(s): \*\* \_\_\_\_\_

\*\* Applicant can resubmit an updated application or provide additional information to address the reason(s) why the application was disapproved.

Date Reviewed: \_\_\_\_\_ Reviewed By: \_\_\_\_\_ Title: Public Health Inspector

Date of Approval: \_\_\_\_\_