



## TPHC Examples

### Example 1:

Cut melon, **cooled** to 41°F or below, is removed from the commissary refrigerator at 1:00 p.m.

- Add a label to the melon container with a 4-hour throw away time of 5:01 p.m.

### Example 2:

Melon is cut in the commissary at 11:00 a.m. **without cooling**

- Add a label to the melon container with a 4-hour throw away time of 3:01 p.m.



## Mobile Food Program

 (888) 700-9995

 5050 Commerce Drive  
Baldwin Park, CA 91706

 ehvip@ph.lacounty.gov

 [www.publichealth.lacounty.gov/eh](http://www.publichealth.lacounty.gov/eh)



Scan for  
information

# A Guide to Use of Time as a Public Health Control (TPHC)

*for Compact Mobile Food Operation  
Fruit Carts with Cut Melons*

California Retail Food Code §§ 113996, 114000,  
114002, 114002.1



COUNTY OF LOS ANGELES  
**Public Health**

**Potentially hazardous foods (PHF)** need time and temperature controls to prevent the growth of harmful bacteria and the formation of toxins. Examples include meat, poultry, fish, dairy, cooked vegetables, raw seed sprouts, cut melons, and cut tomatoes. When cooling PHF prepared at room temperature, quickly cool to 41°F or below within 4 hours.

PHF, including **cut melons**, should be refrigerated at or below 41°F.



### What is Time as a Public Health Control (TPHC)?

TPHC (using time instead of temperature) is a method used to control the growth of harmful bacteria and prevent the formation of toxins. It requires written procedures, proper labeling, and discarding expired food. Instructions must always be available for review. Potentially hazardous foods (PHF) can be safely held for up to 4 hours using time alone. Foods under this control must be labeled and discarded after 4 hours.

## Requirements for Using TPHC on a Fruit Cart for Cut Melons



### 1. Have Written Step-by-Step instructions

The operator must have **written procedures** at the commissary and in the cart, available at all times.

The steps must include:

- Type of food the cart will sell
- Type of food preparation that will be used
- Cooling method (if applicable)
- How food is **labeled** and **thrown away** after 4 hours

### 2. Train Food Employees

**All** employees must be trained on TPHC steps and understand when food needs to be discarded.

### 3. Keep Track of Time

- Have a way to track time by using stickers, timers, or time logs.
- Label each container with the discard time:
  - **4 hours** after the food is cut, **OR**
  - **4 hours** after the food is removed from refrigerator



### 4. Throw Food Away After 4 Hours

- Throw away cut melon 4 hours after cutting or after being removed from refrigeration.
- Throw away unlabeled food.
- New food mixed with old food should follow the older food's discard time.
- Clean and sanitize all food containers before reuse.
- Food using the TPHC method cannot be returned to temperature control, no matter how long it has been out of refrigeration.