



(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) Request Application

According to 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 Framingham Board of Health Food Establishment Regulations, written procedures to use TPHC shall be submitted to the Framingham Public Health Department for review and approval prior to implementing TPHC 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.

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

1. Establishment Information

Date: _____
Establishment Name: _____
Address: _____ Framingham, MA 0170 _____
Phone Number: _____

2. Owner & Applicant Information

Name of Owner: _____ Phone Number: _____
Email: _____
Name of Individual requesting to use TPHC: _____ Title: _____
Phone Number: _____ Email: _____

3. Person Responsible for Implementing & Validating the TPHC Plan Information

Name: _____ Title / Position: _____
Phone Number: _____ Email: _____

4. Time as a Public Health Control (TPHC) Information Please check one

Four (4) Hours
Complete Section A
For cold & hot TCS Foods

Six (6) Hours
Complete Section B
For cold TCS Foods only

Section 4A. TPHC for a Maximum of four (4) hours

- 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.
- 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, the food shall be:

- Cooked and served;
- If food is RTE (ready to eat), serve at any temperature or discarded; and
- 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.

List the specific foods to be used with TPHC: _____

Will any of these food items be prepared, cooked and cooled prior to using TPHC? Yes No

If yes, describe the methods used to properly cool foods (attach additional pages if needed): _____

4B. Monitoring Procedures Identified Information

Check all that are applicable

- Working supply of TCS food before cooking RTE TCS food displayed or held for sale or service

Describe how each food(s) will be marked or otherwise identified to indicate the disposal time: _____

Describe corrective actions when deviations to the plan are identified: _____

Section 5A. TPHC for a Maximum of six (6) hours

- Foods shall have an internal temperature of 41°F or less when removed from temperature control.
- At no time can the food temperature exceed 70°F within a maximum time period of 6 hours.
- 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.

List the specific food(s) that will be used with TPHC: _____

Will any of these food items be prepared, cooked and cooled prior to using TPHC? Yes No

If yes, describe the methods used to properly cool foods (attach additional pages if needed): _____

5B. Monitoring Procedures Identified Information

Check all that are applicable

- Working supply of TCS food before cooking RTE TCS food displayed or held for sale or service

Describe how each food(s) will be marked or otherwise identified to indicate the disposal time: _____

Describe how the food will be monitored to not exceed 70°F in the warmest portion of the food(s): _____

Describe corrective actions when deviations to the plan are identified: _____

Written procedures and logs shall be maintained on site and available to the Framingham Public Health Inspector.

Statement: I, _____ attest to the accuracy of the above information. I fully understand that any deviation from the approved request without prior permission from the Framingham Public Health Department 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 establishment will strictly adhere to all submitted and approved written procedures, maintain all required records at the establishment and made available to the Framingham Public Health Department upon request. 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 following information must be included on the establishments "TPHC Monitoring Record" and is subject to the following conditions:

- ◆ 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).

- ◆ Time the product was taken out of temperature control.

- ◆ Amount prepared.

- ◆ 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.

- ◆ Amount discarded at the end of the four (4) or six (6) hour period.

- ◆ 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 Public Health Department upon request.

- ◆ The approval is **specific to the above location** and for the approved submitted process and procedures.
- ◆ The approval is **Not Transferable**. **New establishment owners must resubmit a request to use TPHC application.**
- ◆ **Any changes or deviations to the approved plan and procedures as submitted without prior written approval from the Framingham Public Health Department will render this approval null and void.**

For Official Use Only

Approved as submitted

Approved as submitted but 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: _____