

**Environmental Health Dept**

**Share Tea**

**Rockwall Texas**

**TIME AS A PUBLIC HEALTH CONTROL**

Time as a public health control will be utilized at (sharetea) in the food holding area. (Tapioca pearls) prepared at the food establishment will be held at temperatures less than 135°F. and greater than 41°F.

When time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of ready-to-eat potentially hazardous food for immediate consumption:

- (a) The food shall be marked, labeled, tagged or otherwise unmistakably identified to indicate the time four (4) hours past the point when the food was removed from temperature control. (Confirmed to be 41 F or 135 F at time of removal)
- (b) The food shall be cooked and served, served if a ready-to-eat food or discarded within four (4) hours of the time at which the food was removed from temperature control;
- (c) The food in unmarked containers or packages or marked to exceed a four (4) hour time limit shall be discarded; and
- (d) Written procedures shall be maintained in the food establishment and made available to the regulatory authority upon request, to ensure compliance.

Food remaining in the display unit at the end of the 4 hrs will not be sold to the public, used in food preparation or cooled for later use. Fresh food product will not be mixed with old food product.

Logbooks or log sheets will be completed daily and held on site for a minimum of 90 days. Logbooks or log sheets will be available for review by regulatory authority.

**Written procedure will be maintained at the food establishment and made available to the regulatory authority upon request.**

Sharetea, Texas has agreed to use Time As A Public Health Control. (Sharetea) has agreed to follow all the rules associated

~~with~~ **Public Health Control.**  
**Time**

If at anytime the regulatory authority finds) out of compliance with these rules as set forth, then the regulatory authority may revoke this process and require food temperatures come into compliance with hot and cold holding requirements.

\_\_\_\_\_  
Date

\_\_\_\_\_  
Signature (Owner/ Manager)

## Environmental Health Dept

### TIME AS A PUBLIC HEALTH CONTROL

#### PROCESS

1. Hot food 135 F product is cooked and placed in display unit at any given time
2. Cold food 41 F product is removed from temperature control at any given time
3. The container(s) are clearly marked to reflect time 4 hours after it is removed from temperature control.
4. The food product is then held in the front food holding area at a temperature less than 135\* F or greater than 41\*F for a maximum of 4 hours.
5. After being held at this temperature for 4 hours the remaining product is discarded.
6. Discarded product is recorded in a log book or log sheets.
7. As needed product will be replaced.
8. When product is replaced a new time will be marked on the container or near the container to again reflect 4 hours from the time it was removed from temperature control.

In the process above the Tphc refers to the following foods:

         Tapioca pearls

Food product will not be placed in the refrigerator after it has been held in the display unit at a temperature less than 135°F or greater than 41°F for more than 4 hrs.

Fresh food product will not be mixed with old food product.

Logbooks or log sheets will be available for review by regulatory authority.

Logbooks or log sheets will be completed daily and held on site for a minimum of 90 days.

**Written procedure will be maintained at the food establishment and made available to the regulatory authority upon request.**