



Wisconsin Food Code Fact Sheet



Time as a Public Health Control

There are several methods used to keep food safe for consumption. Temperature controls such as cooking, hot holding, or cold holding are the most common. Another method is to use time as a control for food safety. This method utilizes a planned approach to limiting how long a food will be out of temperature control. This method is referred to as using “Time as a Public Health Control” (TPHC).

When using TPHC in your facility, written procedures must be created in advance describing how you will monitor, label, and dispose of food. All staff must be trained on TPHC procedures, and the written plan must be available for review by inspection staff upon request.

Follow one of the two methods below:

4-Hour Method:

- Food was held at no more than 41°F or no less than 135°F before removing it from temperature control.
- Food must have a label specifying when the item must be thrown out.
- Food must be sold, served, or thrown out within four hours and may not be used for any other purpose.
- To avoid having to discard food product it is recommended that you minimize the amount of food removed from temperature control.

ITEM	Baked mostaccioli		
TIME	11	<input checked="" type="checkbox"/> AM <input type="checkbox"/> PM	DATE 12-9
DISCARD TIME	3 p.m.	4	<input type="checkbox"/> DAYS <input checked="" type="checkbox"/> HOURS
EMP.	Joe S.		

Mon
Lunes

6-Hour Method:

- Food was held at no more than 41°F before removing it from refrigeration.
- Temperature of the food does not exceed 70°F during the six-hour service period, verified by monitoring. If food exceeds 70°F it must be discarded.
- Food must be labeled with:
 - Time it was removed from refrigeration.
 - Time it must be thrown out.
- Food is sold, served or thrown out within six hours and may not be used for any other purpose.

ITEM	Potato salad		
TIME	2	<input checked="" type="checkbox"/> AM <input type="checkbox"/> PM	DATE 10-11
DISCARD TIME	8 p.m.	6	<input type="checkbox"/> DAYS <input checked="" type="checkbox"/> HOURS
EMP.	Julia H.		

Wed
Miercoles

Additional information can be found at: [Wisconsin Legislature: Chapter ATCP 75 Appendix.](#)

Special considerations for cheddar cheese curds: Are you interested in holding cheddar cheese curds for sale at room temperature? Additional information may be found at:

<https://datcp.wi.gov/Documents2/CheeseCurdFoodCodeFactSheet.pdf>.