HOW TO LABEL TIME/TEMPERATURE CONTROL FOODS SOLD AT UNSAFE TEMPERATURES

WHAT needs a discard label?
ALL Time/Temperature Control Foods (TCFs) displayed for sale in the temperature danger zone (41-135°F). Such foods require a written procedure to be submitted and approved by Island County Public Health prior to initiation of procedure. Please see Using Time as a Public Health Control (TPHC) Written Procedures hand out.

Examples: sushi, beef, chicken, pork, hot dogs, burgers, fried fish, cooked vegetables, cut melons, sandwiches made with animal-based products such as cheese, eggs, tuna, and ham.

WHY do these foods need a discard label?
TCFs may be held at unsafe temperatures for up to 4 hours. After 4 hours in this danger zone, harmful pathogens in the food may grow to levels high enough to make people sick. Customers that purchase your food may not consume it right away so they need to know when the food should be eaten by or thrown away to avoid getting sick.

HOW to label your TCFs:
1. Use your thermometer to find out what time TCF enters the temperature danger zone of 41-135°F.
2. Add 4 hours to the time when food temperature enters the danger zone.
3. Make or use label to include discard date & time. Example:

   Item: Macaroni Salad
   Date: 1/1/2020              Time: 1:00pm
   Use by: 1/1/2020            Time: 5:00pm
   Initials: CL

4. If making a plate with an assortment of different foods (i.e. mashed potatoes, with meatloaf, mac salad, gravy with steamed vegetables, use the TCF that FIRST enters the temperature danger zone to determine discard time.

   At discard time, the TCFs must be removed from service
   (NO DISCOUNTING OR ATTEMPTS TO RESELL)

Checklist:

☐ Limit the use of TPHC to four (4) hours or less once removed from temperature control and all food(s) listed in the approved procedures must be discarded after four (4) hours when using TPHC.

☐ Once TPHC procedures begin, TCF will not return to temperature control and will be discarded after four (4) hours; it cannot be donated, reheated, refrigerated, cooled, or reconstituted.

☐ Any food in unmarked or improperly marked containers will be discarded based on the last known point of temperature control.

☐ Written procedures will be maintained at facility and will be available for review upon request by inspector.

☐ Employees are trained to follow written procedures.

☐ Any updates to written procedures will be reported to the ICPH Food Safety Program.