

Milan Seniors for Healthy Living

18.10.01-

Time as Public Health Control Policy

Milan Seniors for Healthy Living is committed to providing the safest, healthiest Senior Nutrition Program possible. We commit to following all pertinent Food Laws and Health Codes.

Along this vein, MSHL adopts this Time as Public Health Control policy for Time/Temperature Control for Safety (TCS) Foods (also known as Potentially Hazardous Foods or PHFs). A chart indicating TCS foods is attached for clarification.

Section 1: Michigan Food Law – Time as Public Health Control 3-501.19

Ready-to-Eat TCS Hot Food

- ✓ Must be at least 135 degrees when removed from temperature control.
- ✓ The food must be marked or identified to indicate the time it was removed from temperature control. Unmarked food must be discarded.
- ✓ The maximum time the food can be held outside Time/Temperature Control is **four hours**.
- ✓ By four hours, the food must be immediately eaten or discarded. No food may be reused.

Ready-to-Eat TCS Cold Foods

- ✓ Must be no more than 41 degrees when removed from temperature control.
- ✓ The food must be marked or identified to indicate the time it was removed from temperature control. Unmarked food must be discarded.
- ✓ The maximum time the food can be held outside Time/Temperature control is **four hours**.
- ✓ By four hours, the food must be immediately eaten or discarded. No food may be reused.
- ✓ Food found to be over 70 degrees must be immediately discarded. No food may be reused.

Exceptions: Raw eggs can never rise above 41 degrees

Section 2: MSHL's Refusal and Usage Policy

MSHL recognizes we serve a vulnerable population and that improper time/temperature control is a leading cause of foodborne illness. Time/Temperature control is an important factor in preventing foodborne illness.

MSHL can refuse to accept or immediately discard food received if any one of the following apply:

- ✓ If food has not been marked or identified to indicate the time it was removed from temperature control **AND** is outside of the safe temperature range when received.
- ✓ If at the time food was removed from temperature control the hot food was under 135 degrees.
- ✓ If at the time food was removed from temperature control the cold food was more than 41 degrees.
- ✓ If food was removed from temperature control more than 4 hours ago.
- ✓ If the food arrives to MSHL outside of the safe temperature zones and cannot reasonably get to the clients by the 4-hour mark.
- ✓ If the food packaging has been damaged, threatening the integrity and safety of the food.
- ✓ If the food quality looks to be unsafe to serve to our vulnerable population.

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Food MSHL chooses to accept must be used in the following way:

- ✓ When hot food arrives on site at 135 degrees or hotter, it can be used following our standard operating procedures.
- ✓ If this is not the case, hot food must be consumed within 4 hours of documented time it was removed from temperature control or must be discarded.
- ✓ When cold food arrives on site at 41 degrees or cooler, it can be used as usual.
- ✓ If this is not the case, cold food must be consumed within 4 hours of documented time it was removed from temperature control or must be discarded.

Time/Temperature Control for Safety (TCS) Foods
Also known as Potentially Hazardous Foods, or PHFs

Garlic in oil
Potato dishes
Cooked vegetables
Plants with protein (or protein-rich plants)
Meat products

Raw sprouts
Cream or custard
Sliced melons & tomatoes
Eggs
Dairy
Cut leafy greens
Fish & shellfish

StateFoodSafety.com

TO GROW, BACTERIA NEED:

- FOOD
- WARMTH
- MOISTURE

TO STOP BACTERIA FROM GROWING:

- Control food temperature
- Control the amount of time food spends in the Temperature Danger Zone (41°F-135°F)