

Kev Sau Sij Hawm Los Tswj Xyuas Zaub Mov (Time as Public Health Control,TPHC)

Time as Public Health Control (TPHC)

TSWJ, KOS SAU THIAB TEJ TXHEEJ TXHEEM
MONITORING, MARKING AND PROCEDURES

Hmong

Thaum twg siv tau TPHC

Yog tias koj xaiv los siv TPHC, koj muab siv tau rau:

- Siv qhov tswj kub txias kom tej zaub mov zoo noj (TCS) ua ntej muab ua zaub mov noj.
- Tej zaub mov uas siav noj tau TCS uas tso tawm los sis ntim ua muag.

Piv txwv li:

- Tej qe nyoos nyob ntawm qhov cub, los sis hmoov nplaum ua waffle tom rooj rau tshais noj.
- Cov xam lav pasta los sis txiv lwm suav ntawm rooj tso mov noj.
- Cov mov ua sushi, pizza, kab yob los sis cov fawm uas tsis nyob hauv theem tswj qhov kub txias.

Kev txwv

Yog tias koj ua mov noj rau cov tib neeg uas kis tau mob yooj yim heev tsis suav leej twg hnuv nyoog, cov me nyuam kawm preschool, los sis cov laus, koj siv tsis tau TPHC rau tej qe nyoos.

English

When to use TPHC

If you choose to use TPHC, you may use it for:

- A working supply of time/temperature control for safety food (TCS) before cooking.
- Ready-to-eat TCS food displayed or held for sale or service.

Examples may include:

- Raw shell eggs on a cook line, or waffle batter at a self-serve breakfast bar.
- Pasta salad or cut tomatoes on a buffet.
- Sushi rice, pizza, egg rolls or rice noodles outside of temperature control.

Restriction

If you serve a highly susceptible population such as immunocompromised persons of any age, preschool-age children, or older adults, you cannot use TPHC for raw eggs.

Yuav tsum ua li cas

- Sau tej txheej txheem ua ntej tseg thiab muab tso hauv lub khw ua zaub mov noj. Muaj tej txheej txheem sau rau tus tuaj xyuas chav ua noj saib tau.
- Cia txias raws li tsim nyog ua thiab muab tso rau tub nyees ua ntej TPHC.
- Kos sau rau tej thoob tso zaub mov txog lawv tej sij hawm ua ntev npaum cas mam siav, mam rau noj los sis thaum twg muab pov tseg.
- Ua mov, rau noj los sis muab pov tseg thaum dhau sij hawm kos nyob ntawm lub thoob thaum muab tshem tawm ntawm qhov tswj kub txias lawm:
 - Cov zaub mov kub (135° F los sis kub tshaj) muab tuav tseg txog txij 4 xoj moos tom qab tshem tawm los ntawm qhov tswj kub (temperature control).
 - Cov zaub mov txias (41° F los sis txias tshaj) muab tuav tseg txog txij 4 xoj moos tom qab tshem tawm los ntawm qhov tswj txias.
 - Cov zaub mov txias (41° F los sis txias tshaj) muab tuav tseg txog txij 6 xoj moos tom qab tshem tawm los ntawm qhov tswj txias yog tias tau tswj qhov txias tsis pub nce tshaj 70° F.
- Thaum TPHC pib lawm, tsis txhob rov muab cov zaub mov tso rau qhov tswj kub txias lawm.
- Muab tej zaub mov uas tsis sau kos los sis sau kos tsis yog pov tseg.

Requirements

- Write procedures in advance and maintain them in the food establishment. Have the procedures available for your inspector to review.
- Properly cool food if prepared, cooked, and refrigerated before TPHC.
- Mark food containers with the time food must be cooked, served or discarded.
- Cook, serve or discard food within the maximum time marked on the container once removed from temperature control:
 - Hot food (135°F or above) can be held up to 4 hours after it is removed from temperature control.
 - Cold food (41°F or below) can be held up to 4 hours after it is removed from temperature control if the temperature is not monitored.
 - Cold food (41°F or below) can be held up to 6 hours after it is removed from temperature control if the temperature is monitored and never rises above 70°F.
- Once TPHC begins, do not return food to temperature control.
- Discard food in unmarked or improperly marked containers.

Tej txheej txheem uas muab sau tseg

Koj tej txheej txheem uas muab sau tseg yuav tsum muaj nyob hauv qhia tawm tias koj yuav tswj xyuas, kos sau, thiab muab zaub mov pov tseg raws li TPHC hais kom ua. Tej zaub mov uas npaj tiav, ua siav, thiab tso hauv tub nyees ua ntej siv TPHC, kuj yuav tsum sau txog seb koj yuav cia kom txias raws li kev cai cia kom txias li cas.

Tiv tauj koj tus tuaj tshuaj chav ua noj seb yuav tsum ua li cas thiaj sau tau tej txheej txheem tswj zaub mov li cas thiaj ua raws li tej kev cai TPHC.

Written procedures

Your procedures must describe how you will monitor, mark, and dispose of food held using TPHC. For food prepared, cooked, and refrigerated prior to using TPHC, your procedures must also describe how you will meet safe cooling requirements.

Contact your inspector for help developing procedures that comply with TPHC requirements.

Ntaub Ntawv Pab Ntxiv (Resources)

Minnesota Department of Health Food Business Safety
(<http://www.health.state.mn.us/foodbizsafety>)

Minnesota Department of Health
Food, Pools, and Lodging Services
PO Box 64975
St. Paul, MN 55164-0975
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us

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Xav tau cov ntaub ntawv no ua tus qauv txawv qhov no, hu rau: 651-201-4500 los sis 651-201-6000.

Minnesota Department of Agriculture
Food and Feed Safety Division
625 Robert Street N
St. Paul, MN 55155-2538
651-201-6027 or 1-800-697-AGRI
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www.mda.state.mn.us

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To obtain this information in a different format, call: 651-201-4500 or 651-201-6000.