

ENVIRONMENTAL HEALTH MANUAL

NEW YORK STATE DEPARTMENT OF HEALTH OFFICE OF PUBLIC HEALTH CENTER FOR ENVIRONMENTAL HEALTH <i>*[Replaces EHM Item CSFP 854 (8/14/89)]</i>	ITEM NO: CEHFP 854* DATE: 02/09/10*
	SUBJECT: Food Protection -Disposition Of Foods at Unsafe Temperatures Page 1 of 5

PURPOSE

To provide guidance regarding appropriate corrective actions when Time/Temperature Controlled for Safety (TCS) foods, also known as potentially hazardous foods, have been improperly cold held, cooked, cooled, reheated or hot held.

BACKGROUND AND DEFINITIONS

The term “potentially hazardous” describes foods that require time and temperature controls to prevent bacterial growth. The term “Time/Temperature Control for Safety” (TCS) is introduced in this manual item and replaces the term “potentially hazardous.” The following guidance describes appropriate documentation and corrective actions when TCS foods are, or have been, prepared without following temperature requirements detailed in Part 14.

If the operator uses Time as a Public Health Control (TPHC), refer to Environmental Health Manual Item CEHFP 812: “Food Protection – Time as a Public Health Control” for additional guidance.

POLICY

Corrective actions must be taken immediately to correct potential or imminent public health hazards created when TCS foods are, or have been, held at improper temperatures. Corrective actions for imminent public health hazards rely on historical details and food preparation steps that occurred before the inspection began may be verified through interview in order to determine appropriate corrective actions.

In general, TCS foods that are out of proper temperature more than two hours must be discarded, but foods out of temperature less than two hours may be corrected by rapidly cooling or reheating them. More detailed examples are provided below in the Guidance section.

If the operator does not agree to the appropriate corrective action, food may be embargoed or the facility may be closed to protect public health. Refer to Environmental Health Manual Item, CEHFP 806: “Food Protection – Embargo at Food Service Establishments” for additional guidance.

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GUIDANCE

Cold Holding or Preparing TCS Foods

Observation

A. Food is between 45°F - 70°F and:

1. Food **is not being prepared** and it is determined that the food has been in this temperature range **less than two hours**.
2. Food **is being prepared**, but preparation is unlikely to be completed in **less than two hours**.
3. Interview indicates that food was in this temperature range **more than two hours**.

Corrective Action(s)

Implement procedures that will cool¹ the food to 45°F or below.

For all but a working quantity of food, use procedures to cool¹ the food to 45°F or below, or initiate cooking and/or service of remaining TCS food.

Voluntary discard or embargo² food.

B. Food is above 70°F.

Voluntary discard or embargo² food.

Cooking TCS Foods

Observation

A. Food was removed from heat at less than the required minimum cooking temperature and:

1. **Less than two hours ago.**
2. **More than two hours ago.**
3. Food was “par-cooked” with a method such as grill marking or searing, but did not exceed 70°F and was properly cooled afterward.
4. Food is **below required minimum temperature per consumer request.**

Corrective Action (s)

Resume cooking food to minimum temperature or greater.

Voluntary discard or embargo² food.

No action required. Continue cold holding.

No action required.

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Cooling TCS Foods

Observation

A. Food is between 140°F - 120°F in a process or quantity that would not allow for proper cooling.

Corrective Action(s)

Consult with operator and ensure that procedures will be implemented to cool¹ food properly.

B. Food is between 120°F - 70°F in a process or quantity that would not allow for proper cooling and:

1. Food was in this temperature range **less than two hours**.

Implement procedures that will properly cool¹ the food **OR** rapidly reheat the food to 165°F or above and then properly cool¹.

2. Food was in this temperature range **greater than two hours**.

Voluntary discard or embargo² food.

C. Food is at or below 70°F (including 45°F or below) and interview, observation or calculation indicated the process or quantity would not have cooled properly.

Voluntary discard or embargo² food.

Reheating TCS Foods Intended for Hot Holding

Observation

A. Food is below 165°F. Interview indicates or there is evidence that the food never reached 165°F and:

Corrective Action(s)

1. Reheating began **less than two hours** earlier.

Rapidly reheat food to at least 165°F and hold at 140°F or above.

2. Reheating began **more than two hours** earlier.

Voluntary discard or embargo² food.

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Hot Holding TCS Foods

Observation

Corrective Action(s)

A. Food is between 130°F - 140°F and:

1. **Was adequately cooked to required temperature or rapidly reheated to 165°F.**
2. **Was not** adequately cooked to required temperature before hot holding.
3. The food is **roast beef** between 130°F - 140°F on the same day as cooking occurred.

Rapidly reheat food to 165°F or above within two hours and hold at 140°F or above.

Rapidly heat food until the thickest part reaches the minimum required cooking temperature or greater. Post oven rise may be considered to reach the target temperature.

Roast beef may be hot held at 130°F or higher immediately following cooking. If reheated after cooling, normal reheating and hot holding temperatures for TCS foods must be adhered to.

B. Food is between 45°F - 130°F and:

1. **Was cooked to required temperature or properly reheated to 165°F and:**
 - a. Food was in this temperature range **less than two hours.**
 - b. Food was in this temperature range **more than two hours.**
2. **Was not adequately cooked or properly reheated** prior to hot holding and:
 - a. Food was in this temperature range **less than two hours.**
 - b. Food was in this temperature range **more than two hours.**

Reheat the food rapidly to 165°F or above and hot hold at 140°F or above **or** implement procedures that will properly cool¹ the food.

Voluntary discard or embargo² food.

Reheat the food rapidly to 165°F or above and hot hold at 140°F or above.

Voluntary discard or embargo² food.

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REFERENCES:

10NYCRR Subpart 14-1

EHM Item, CEHFP 806: Food Protection - Embargo at Food Service Establishments

EHM Item, CEHFP 812: Food Protection - Time as a Public Health Control

EHM Item, CEHFP 852: Food Protection - Inspection of Food Service Establishments

ENDNOTES:

¹ Rapid cooling techniques include but are not limited to: portioning the food into smaller or shallower quantities and placing in a refrigerator with good air circulation; immersing food in an ice bath and stirring frequently. Techniques must ensure that food reaches 70°F within two hours and then 45°F within an additional four hours. Total cooling time must be six hours or less.

² Refer to EHM Item CEHFP 806 for food embargo procedures.