

Sacramento County Environmental Management Department

TEMPERATURE CONTROL: CHALLENGES AND SOLUTIONS



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TEMPERATURE CONTROL: CHALLENGES AND SOLUTIONS

Holding Temperature Requirements

Cal Code 113996

(a) Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, ***potentially hazardous food shall be maintained at or above 135 °F, or at or below 41 °F.***

(c) The following foods may be held at or below 45 °F:

- (1) Raw shell eggs.
- (2) Unshucked live molluscan shellfish.
- (3) Pasteurized milk and pasteurized milk products in original, sealed containers.
- (4) Potentially hazardous foods held for dispensing in serving lines and salad bars during periods not to exceed 12 hours in any 24-hour period.
- (5) Potentially hazardous foods held for sampling at a certified farmers' market.
- (6) Potentially hazardous foods held during transportation.

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Time as a Public Health Control (TPHC)

CalCode has made an allowance for temperature control.

CalCode 114000

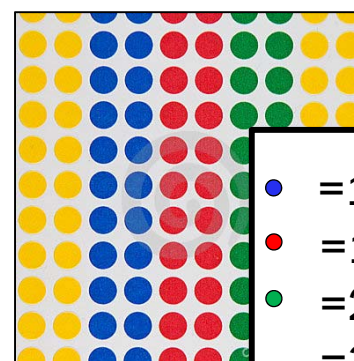
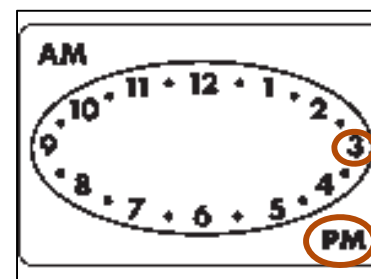
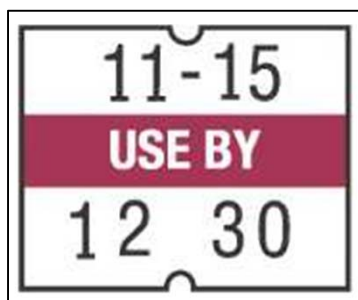
Time may be used as the public health control for a working supply of potentially hazardous food before cooking or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption. The following conditions must be met:

- (1) The food shall be marked to indicate the time that is four hours past the point in time when the food is removed from temperature control.
- (2) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.
- (3) The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.
- (4) Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request...

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Time as a Public Health Control (TPHC)

Time logs, stickers, tags, etc. to mark food must be available and in use.



- =12 pm
- =1pm
- =2pm
- =3pm

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Foods in the Danger Zone (41°F-135°F)

- If potentially hazardous foods have been in the “Danger Zone” for longer than 4 hours and Time as a Public Health Control is **not** in use Voluntary Condemnation and Destruction(VC&D) of the food will be requested.
- If TPHC is being used and time is not marked on a potentially hazardous food, VC&D will be requested.



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Hot Holding of Potentially Hazardous Foods

Hot holding requirement 135°F or above

- Food held at 130-134°F = minor violation
- Food that held below 130°F = major violation
- Easy to maintain with use of steam tables.
- Challenge: food quality may be impacted when food is held at temperatures much greater than 135°F (ie: sauces).



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Cold Holding of Potentially Hazardous Foods

Cold holding requirement 41°F or below

- 42-50°F = minor violation
- >50°F = major violation
- Maintain 41°F or below using walk-in, refrigerators, cold top prep tables, refrigerated drawers on cooks line, reach in refrigerators, salad bars.
- Challenge: heat in kitchen and on cooks line can impact refrigeration effectiveness.



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How to overcome cold holding challenges

- Use a probe thermometer to check a few food temperatures every 4 hours.
- Maintain a temperature checklist/log of food temperatures.
- Monitor ambient temperatures of equipment.
- Empower employees to take temperatures and make corrections.
- Use metal pans – keep food amounts low in inserts.
- Keep doors, drawers, and lids closed when not in use.
- Preventative maintenance on equipment – fans / gaskets.
- Keep refrigerators adjusted as low as possible without freezing (34-38°F in the am = 38-41°F during rush)



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Roundtable Discussion

What works in your operation to keep foods out of the danger zone?



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What can EMD do to help?

- Stickers
- Handouts
- Temperature Specific Training
- Other Suggestions