

Foomka Waqti ku Xakamaynta si loo fayo-dhowro Caafimaadka Dadwaynaha

Time as Public Health Control Form

Somali

Habraacyada qoran ayaa loogu baahan yahay Waqti ku Xakamaynta si loo fayo-dhowro Caafimaadka Dadwaynaha (TPHC). Habraacyada xili hore sii qoro kuna diyaarso xarunta cuntada si kormeerahaaga uu dib u eegis ugu sameeyo. Mulkiilayaasha ama maamulayaasha xarumaha cuntada ayaa adeegsan kara foomkaan tusaalaha ah iyo liiska si ay uga caawiyaan buuxinta shuruudaha TPHC.

Xogta goobta

Magaca Goobta, maamulaha guud iyo lambarka ruqsada	Ciwaanka	Magaalada, gobalka, iyo koodhka aaga

English

Written procedures are required for Time as Public Health Control (TPHC). Write procedures in advance and have them available in the food establishment for your inspector to review. Owners or operators of food establishments may use this example form and log to help meet TPHC requirements.

Establishment information

Establishment name, primary operator and license number	Address	City, state, ZIP code

FOOMKA WAQTI KU XAKAMAYNTA SI LOO FAYO-DHOWRO CAAFIMAADKA DADWAYNAHA (TPHC) | TIME AS PUBLIC HEALTH CONTROL (TPHC) FORM

Magaca shirkada	Ciwaanka (hadduu kan hore ka duwan yahay)	Magaalada, gobalka, iyo koodhka aaga

Magaca qofka rasmiga ah ee lagala xariiraayo TPHC, darajada shaqada	Taleefoonka	limeelka

Taariikhda la diyaarshay (bisha-maalinta-sanadka) _____

Shuruudaha

Calaamadee sanduuq kasta si aad u muujiso in aad fahantay aadna ku dhaqmi doonto shuruudaha adeegsiga Waqti ku Xakamaynta si loo fayodhowro Caafimaadka Dadwaynaha (TPHC).

- Cuntada ayaa dabcan la qaboojin doonaa haddii la diyaarshay, la karshay lana gashay talaagada kahor TPHC.

Corporate name	Address (if different)	City, state, ZIP code

Primary TPHC contact name, job title	Phone	Email

Date prepared (mm/dd/yyyy): _____

Requirements

Check each box to show that you understand and will comply with the requirements for using time as public health control (TPHC).

- Food will be properly cooled if prepared, cooked and refrigerated before TPHC.

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- Cuntada waxaa lagu astayn doonaa waqtiga ay qasabka tahay in la karsho, dadka la siiyo ama la daadsho.
- Cuntada kulul (135°F ama ka badan) waxaa la cuni doonaa ama la daadin doonaa 4 saacadood gudahood kadib marka laga saaro xakamaynta heerkulka.
- Cuntada qaboow (41°F ama ka hoose) waxaa la cuni doonaa ama la daadin doonaa 4 saacadood gudahood kadib marka laga saaro xakamaynta heerkulka *haddii* heerkulka kormeer *aan* lagu wadin.
- Cuntada qaboow (41°F ama ka hoose) waxaa la cuni doonaa ama la daadin doonaa 6 saacadood gudahood kadib marka laga saaro xakamaynta heerkulka, *hadii* aan heerkulka kormeer lagu hayo si loo hubiyo in heerkulka cuntada uusan marna ka badan 70°F.
- Marka TPHC la bilaabo, cuntada waxaa lagu celin doonaa xakamaynta heerkulka.
- Cuntada ku jirta qasacyada aan calaamadaysnayn ama aan sida saxda ah loo calaamadin waa la tuuri doonaa.
- Cuntada ku jirta qasacyada calaamadaysan waa la karin doonaa, la bixin doonaa ama la tuuri doonaa gudaha waqtiga ugu badan ee lagu cayimay astaanta qasaca (4 ama 6 saacadood) marka laga saaro xakamaynta heerkulka.
- Food will be marked with the time it must be cooked, served or discarded.
- Hot food (135°F or above) will be served or discarded within 4 hours after it is removed from temperature control.
- Cold food (41°F or below) will be served or discarded within 4 hours after it is removed from temperature control, *if* the temperature is *not* monitored.
- Cold food (41°F or below) will be served or discarded within 6 hours after it is removed from temperature control, *if* the temperature is monitored to ensure food temperatures never rise above 70°F.
- Once TPHC begins, food will not be returned to temperature control.
- Food in unmarked or improperly marked containers will be discarded.
- Food in marked containers will be cooked, served or discarded within the maximum time marked on the container (4 or 6 hours) once removed from temperature control.
- TPHC will not be used for raw eggs in an establishment that serves a highly susceptible population such as immunocompromised persons of any age, preschool-age children, or older adults.

TPHC looma adeegsan doono ukunta ceeriinka ah ee ka jirta goob u adeegta bulshada aad u nugul sida dadka difaacooda jirku liito da' kastaba, carruurta da'da dugsiga barbaarinta, ama dad waayeel ah.

Habraacyada qoran ayaa lagu hayn doonaa xarunta cuntada waxaana loo diyaarinayaa dib u eegis marka uu codsado kormeeruhu.

Habraacyada qoran

Habraacyada qoran ee waxtarka leh ayaa sheegaaya nooca shaqada, meesha shaqadu ka dhacayso, sida iyo goorta shaqada la qabanaayo, iyo cidda shaqada qabanaysa. Kudar xogta soo socota habraacyadaada qoran. Ku xariiri bogaga dheeraad ah haddii loo baahdo.

1) Liiska ku qor *nooca* cuntada gaarka ah ee lagu haynaayo ayadoo la adeegsanaayo TPHC, *meesha* cunto kasta lagu hayn doono, iyo haddii cunto ay tahay mid la karin doono ama mid bisil.

Written procedures will be maintained at the food establishment and made available for review at the request of the inspector.

Written procedures

Effective written procedures communicate what the task is, where the task will take place, how and when the task will be performed, and who will perform the task. Include the following information in your written procedures. Attach additional pages if needed.

1) List *what* specific food will be held using TPHC, *where* each food will be held, and if the food is a working supply or a ready-to-eat food.

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<p>2) Qeex sida aad qaab sax ah ugu qaboojiso cunto la diyaarshay, la karshay lana gashay talaagada ayadoo la adeegsanaayo TPHC. Kuqor meesha N/A haddii cunto aan la qaboojin TPHC kahor.</p>	<p>2) Describe how you properly cool food that is prepared, cooked and refrigerated prior to using TPHC. Write N/A if food is not cooled prior to TPHC.</p>
<p>3) Qeex sida qasaca loogu qori doono cadaynta xiliga cuntada la karin doono, la cuni doono, ama la iska tuuri doono afar ama lix saac gudahood.</p>	<p>3) Describe how the container will be marked to show when food will be cooked, served, or discarded within four or six hours.</p>
<p>4) <i>Qor qofka</i> masuulka ka ah ku qorista waqtiga cunto kasta.</p>	<p>4) <i>List who</i> is responsible for marking time on each food.</p>

5) *Qor qofka* masuulka ka noqonaaya xaqiijinta in cuntada meesha laga saaro afar ama lix saac gudahood.

5) *List who* is responsible for ensuring that food is removed within four or six hours.

Liiska Kormeerka TPHC

Waa inaad haysataa habraacyada qoran oo yaala goobta cuntada marka aad adeegsanayso Waqti ku Xakamaynta si loo fayodhowro Caafimaadka Dadwaynaha (TPHC) ee isha shaqaynaysa (WS) ee Ilaalinta Waqtiga/Heerkulka si loo fayodhowro Cuntada (TCS) kahor intaan la karin, ama cuntada TCS ee bisil (RTE) ee lagu soo bandhigay ama lagu hayo aaga iibka ama adeegga. U diyaari habraacyada si uu kormeerahaagu u akhriyo. Mulkiilayaasha iyo maamulayaasha goobaha cuntada ayaa u adeegsan kara tusaalahaan xaqiijinta in habraacyada qoran lagu dhaqmaayo.

TPHC Monitoring Log

You must have written procedures in a food establishment when using time as public health control (TPHC) for a working supply (WS) of time/temperature control for safety food (TCS) before cooking, or for ready-to-eat (RTE) TCS food displayed or held for sale or service. Have the procedures available for your inspector to review. Owners or operators of food establishments may use this this example log to verify written procedures are being followed.

FOOMKA WAQTIGA XAKAMAYNTA CAAFIMAADKA DADWAYNAHA (TPHC) | TIME AS PUBLIC HEALTH CONTROL (TPHC) FORM

Taariikhda (Date)	Cuntada (Food)	RTE ama WS (RTE or WS)	Goobta (Location)	Heerkulka cuntada marka laga saaro xakamaynta heerkulka (Saxiixa) (Food temperature when removed from temperature control) (Initial)	Waqtiga cuntada laga saaray xakamaynta heerkulka qasacana lagu asteeyay (Saxiixa) (Time removed from temperature control and container marked) (Initial)	*Xaqiiji in heerkulka cuntadu uusan dhaafin meel ka hoosaysa 70°F (haa/maya) (Saxiixa) (*Verify food temperature remains below 70°F (Yes/No)) (Initial)	Waqtiga la karshay, la cunay ama la daadshay (Saxiixa) (Time cooked, served or discarded) (Initial)	Faalooyinka (Comments)
<i>TUSAALE Sibteembar. 12 (EXAMPLE Sept. 12)</i>	<i>Mashmash ahaan (Waffle batter)</i>	<i>WS</i>	<i>adeegga Laynka Mashmash ahaan (Waffle service line)</i>	<i>39°F (JT)</i>	<i>6:30 a.m. (JT)</i>	<i>Yes (JT)</i>	<i>12:30 p.m. (AC)</i>	<i>Gabi ahaanba la baxshay. (Completely served.)</i>
<i>TUSAALE Sibteembar. 12 (EXAMPLE Sept. 12)</i>	<i>Bariiska sushi (Sushi rice)</i>	<i>RT E</i>	<i>Barta sushi (Sushi bar)</i>	<i>162°F (PS)</i>	<i>11:00 a.m. (PS)</i>	<i>NA</i>	<i>3:00 p.m. (PS)</i>	<i>Bariiska hanbada ah ee la tuuray (Discarded leftover rice.)</i>

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Taariikhda (Date)	Cuntada (Food)	RTE ama WS (RTE or WS)	Goobta (Location)	Heerkulka cuntada marka laga saaro xakamaynta heerkulka (Saxiixa) (Food temperature when removed from temperature control) (Initial)	Waqtiga cuntada laga saaray xakamaynta heerkulka qasacana lagu asteeyay (Saxiixa) (Time removed from temperature control and container marked) (Initial)	*Xaqiiji in heerkulka cuntadu uusan dhaafin meel ka hoosaysa 70°F (haa/maya) (Saxiixa) (*Verify food temperature remains below 70°F (Yes/No)) (Initial)	Waqtiga la karshay, la cunay ama la daadshay (Saxiixa) (Time cooked, served or discarded) (Initial)	Faalooyinka (Comments)

*Ma quseeyo (NA) cuntada TCS ee la hayo 4 saacadood ama ka yar. (*Not applicable (NA) for TCS food held for 4 hours or less.)

Macluumaadka (Resources)

[Minnesota Department of Health Food Business Safety \(www.health.state.mn.us/foodbizsafety\)](http://www.health.state.mn.us/foodbizsafety)

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