

# Waqti ku Xakamaynta si loo fayo-dhowro Caafimaadka Dadwaynaha (TPHC)

## Time as Public Health Control (TPHC)

### KORMEERKA, ASTAAMAYNTA IYO HABRAACYADA

### MONITORING, MARKING AND PROCEDURES

#### Somali

#### Marka la isticmaalaayo TPHC

Haddii aad doorato inaad isticmaasho TPHC, waxaad u isticmaali kartaa:

- Bixinta shaqada ee waqtiga/heerkulka xakamaynta Badqabka Cuntada (TCS) kahor intaan la karin.
- Cuntada TCS ee diyaarka u ah in la cuno ee lasoo bandhigay ama u diyaarsan iibinta ama bixinta.

Tusaalayaasha waxaa ku jiri kara:

- Ukunta galka ku jirta oo ceeriinka ah oo saaran aaga cuntada karsan, ama mashmash ahaan (waffle batter) ama baarka quraacda qofka iskiis u gurto.
- Salarka baastada ama yaanyo jarjaran ee wada jir loo cuno.
- Bariiska sushi, duubabka ukunta ama baastada bariiska ee ka baxsan xakamaynta heerkulka.

#### Xadidaad

Haddii aad adeegyada siiso bulsho aad u nugul sida dadka difaacooda jirku liito da'day rabaan ha noqdaane, carruurta da'da dugsiga barbaarinta, ama dadka waawayn, uma adeegsan kartid TPHC ukun ceeriin ah.

#### Shurruudaha

- Xili hore sii qor habraacyada oo si joogto ah ugu isticmaal goobta cuntada. U

#### 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.

#### Requirements

- Write procedures in advance and maintain them in the food

diyaari habraacyada si uu kormeerahaagu u akhriyo.

- Si sax ah u qabooji cuntada haddii la diyaarshay, la karshay, talaagadana la gashay kahor TPHC.
- Ku astee qasacyada cuntada xiliyada ay qasabka tahay in cuntada la karsho, dadka la siiyo ama la daadsho.
- Ku kari, ku bixi ama ku daadi cuntada waqtiga ugu badan ee lagu cayimay astaanta qasaca marka laga saaro xakamaynta heerkulka:
  - Cuntada kulul (135°F ama ka badan) waxaa la hayn karaa ilaa 4 saacadood kadib marka laga saaro xakamaynta heerkulka.
  - Cuntada qaboow (41°F ama ka hoose) waxaa la hayn karaa ilaa 4 saacadood kadib marka laga saaro xakamaynta heerkulka haddii aan heerkulka kormeer lagu wadin.
  - Cuntada qaboow (41°F ama ka hoose) waxaa la hayn karaa ilaa 6 saacadood kadib marka laga saaro xakamaynta heerkulka haddii aan heerkulka kormeer lagu hayo uusana marna ka badan 70°F.
- Marka TPHC la bilaabo, haku celin cuntada qaybta xakamaynta heerkulka.
- Iska tuur cuntada ku jirta qasacyada aan astaamaysnayn ama aan sida saxda ah loo astaamayn.

## Habraacyada qoran

Habraacyadaadu waa inay qeexaan sida aad kormeerka ugu samayn doonto, u calaamadayn doonto, una daadin doonto cuntada aad hayso adoo adeegsanaaya TPHC. Cuntada la diyaarsho, la karsho, kadibna talaagada la gasho kahor intaan la isticmaalin TPHC, habraacyadaadu waa inay sidoo kale

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.

## 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.

geexaan sida aad u buuxinayso shuruudaha qaboojinta amaanka ah.

*La xariir kormeerahaaga si uu kaaga caawiyo abuurista habraacyo waafaqsan shuruudaha TPHC.*

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

## Macluumaadka (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](mailto:health.foodlodging@state.mn.us)  
[www.health.state.mn.us](http://www.health.state.mn.us)

JANAAYO 2019

*Si aad xogtan ugu hesho qaab kale, wac: 651-201-4500 or 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  
[MDA.FFSD.Info@state.mn.us](mailto:MDA.FFSD.Info@state.mn.us)  
[www.mda.state.mn.us](http://www.mda.state.mn.us)

JANUARY 2019

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