

4 Hour Time as a Public Health Control (TPHC) Written Procedures Sushi Rice and Sushi Rolls

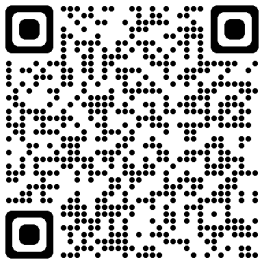
1. _____ prepares and holds _____ using _____
Establishment Name Applicable Food Items
Time as a Public Health Control.
2. The time starts when the sushi rice is removed from cooking. Both the sushi rice and any sushi rolls prepared using the sushi rice will be held for a maximum of 4 hours. **All sushi rolls are subject to the same time limit as the sushi rice from which they are prepared.**
3. _____ will place a label on the food container stating the time that the sushi rice
Establishment Name
and prepared sushi rolls will be discarded to ensure the food items are not held longer than 4 hours.
4. If the sushi rice and/or sushi rolls are not marked or if the label shows that it has exceeded the 4-hour time limit, then the food items will be discarded. Any food remaining after the 4-hour time limit will be discarded and will NOT be added/mixed into the next batch.

Important Reminders:

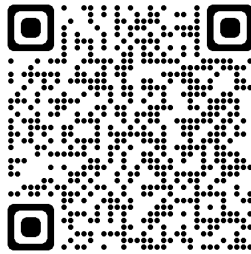
- Written procedures must be always available on-site.
- Time begins once the product has been removed from cooking. The 4-hour time limit cannot be “paused” or stopped by placing the food items back into temperature control, including refrigeration.

Scan the codes below for more information and resources regarding TPHC.

For more guidance on TPHC, visit:
[“Time as a Public Health Control FAQ”](#)



Access a [TPHC Log template](#) for food establishment use.



For more food safety resources, visit:
NNPH's [Food Safety Resource Library](#).

