

**Issue Title: Determining the Disposition of Refrigerated PHF (TCS food) above 5°C (41°F)**

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The following references are cited in the Issue. The superscript numbers used in the Issue (1 through 4) correspond to the references below.

**Attachments:**

1. Emergency Preparedness Committee of Council II, 2004-2006, Emergency Action Plan for Retail Food Establishments, Conference for Food Protection. Available at: <http://www.foodprotect.org/media/guide/EmergencyActionPlanforRetailFoodEstablishments2008.pdf> (Jan 6, 2012)
2. Conference for Food Protection Council III Committee Report, Time as a Public Health Control. January 27, 2004. Richard H. Linton, Committee Chair. Available at: [http://www.fmi.org/docs/foodsafety/time\\_as\\_a\\_public\\_health\\_control.pdf](http://www.fmi.org/docs/foodsafety/time_as_a_public_health_control.pdf) (Jan 6, 2012)
3. Tables: Predicted Time for the Increase in Growth of *Listeria monocytogenes* (Lm) at Various Temperatures. Available at: [http://www.fmi.org/docs/foodsafety/Predicted\\_Lm\\_Growth\\_Tables\\_2.pdf](http://www.fmi.org/docs/foodsafety/Predicted_Lm_Growth_Tables_2.pdf) (Jan 6, 2012)
4. National Advisory Committee on Microbiological Criteria for Foods, 2010, Parameters for Determining Inoculated Pack/Challenge Study Protocols, *Journal of Food Protection*, Vol. 73:140–202. Available at: [http://www.fsis.usda.gov/PDF/NACMCF\\_JFP\\_Inoculated\\_Pack.pdf](http://www.fsis.usda.gov/PDF/NACMCF_JFP_Inoculated_Pack.pdf) (Jan 6, 2012)