



What is time as a public health control?

Using only **time** rather than **time and temperature** to control growth of bacteria and to keep food safe. Food is generally held under mechanical temperature control (hot holding units and refrigerators) to ensure safe product and to control bacterial growth in Potentially Hazardous Food/Temperature Control for Safety (PHF/TCS) food. When time is closely monitored, food may be kept without temperature control for four hours or less. Within four hours, there will be limited bacterial growth or toxins produced. **Once time is used as a control, food may not be placed back under mechanical temperature control to be saved and used later.**

When is time as a control used?

- ◆ During cooking when there is a working supply of TCS foods such as shell eggs on a cook’s line.
- ◆ When ready to eat TCS food is displayed or held for immediate consumption.
- ◆ When the nature of the food requires that it be held outside of temperature control for quality.

What are the conditions of using time as control?

- ◆ The food shall have an internal temperature of 135°F or greater or 41°F or less when removed from temperature control.
- ◆ Food must be served or discarded within four hours of removing it from temperature control.
- ◆ The food shall be marked or identified (to indicate the time that is four hours past) when the food was removed from temperature control.
- ◆ Food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded.
- ◆ The written procedures documented in this application must be maintained in the establishment and made available to the regulatory authority upon request.

Written procedures

Specific foods requesting Time as a Control (e.g. sushi, pizza, etc.):

Labeling Procedure (e.g. type of marking method such as timer, notebook, tags, etc.):

Discard Procedure:

I understand that failure to follow these alternatives to mechanical temperature controls will result in a violation and enforcement action up to and including the discarding of all affected food items.

Signed

Date

Print Name

Title

Establishment Name

Address