



# TIME AS A PUBLIC HEALTH CONTROL WRITTEN PROCEDURES

## For Using Time Control Only to Hold Time/Temperature Control for Safety (TSC) Foods

<b>Facility Name (DBA)</b>	<b>License Number</b>		
<b>Facility Address (including City)</b>	<b>Date</b>		
	<b>Month</b>	<b>Day</b>	<b>Year</b>

I am completing this written procedure because I desire to utilize time only as a public health control to hold working supplies of time/temperature control for safety (formerly potentially hazardous) food(s) (TCS/PH foods) in my public food service establishment.

The following is a description of the standard procedures and policies I will use to operate my business in order to protect the health and safety of the public.

<b>RULES AND REGULATIONS</b>	
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand the life of all food(s) held utilizing time only as a public health control is limited to 4 hours (if the food is removed from temperature control at 41°F or below; or 135°F or above) – OR – 6 hours (if the food is removed from temperature control at 41°F or below and is not permitted to rise above 70°F while out of temperature control).
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand once time only as a public health control has begun, the food(s) may not be returned to temperature control.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand food(s) held for a maximum of 4 hours using time only as a public health control must begin at 41°F or below, or 135°F or above. NOTE: cut tomatoes, and commercially processed pancake and waffle batters reconstituted with water may begin at any temperature.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand food(s) held for a maximum of 6 hours using time only as a public health control must begin at 41°F or below and never rise above 70°F. NOTE: cut tomatoes may begin at any temperature below 70°F.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand these food(s) must be monitored and temperatures recorded to ensure they do not rise above 70°F during the 6-hour period – OR – placed in equipment that maintains food(s) at an internal temperature of 70°F or less.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand if foods are cooked, cooled and cold held prior to the use of time only as a public health control, I must have written procedures and monitoring documentation available to ensure foods are properly cooked, cooled and cold held.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand food(s) must be cooked and served, served if ready-to-eat, or discarded within the specified time frame (4 hours or 6 hours) from the point in time when the food(s) are removed from temperature control.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand food(s) which are not marked, exceed 70°F during the 6-hour period, or are marked to exceed the specified time frame (4 hours or 6 hours) must be discarded.
<input type="checkbox"/> Yes <input type="checkbox"/> No	I understand these written procedures and any required monitoring documentation must be available at all times in the establishment and made available for review upon request.

<b>REQUIREMENT</b>		
Identify the <b>specific location(s)</b> where time only as a public health control will be utilized to hold TCS/PH food(s). Identify the <b>food(s)</b> held at each location and the time option used for each food item or group of food items. If using both time options at a specific location, you must list the food items separately (use the empty lines at the bottom of the table or an extra sheet of paper). Additional information may be attached, if needed.		
<b>PROPOSED PROCEDURE</b>		
<b>LOCATION</b>	<b>FOOD ITEM(S)</b>	<b>TIME OPTION (CHOOSE <u>ONE</u> PER LINE)</b>
<input type="checkbox"/> Cold Buffet		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Hot Buffet		<input type="checkbox"/> 4 hours
<input type="checkbox"/> Cook Line		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Counter Next to		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Make Line Cooler		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Pizza Make Table		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Display Case		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Expo/Server Line		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Sushi Bar/Area		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/> Condiment Counter		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/>		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
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<input type="checkbox"/>		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours
<input type="checkbox"/>		<input type="checkbox"/> 4 hours <input type="checkbox"/> 6 hours

<b>REQUIREMENT</b>
Identify the point at which time only as a public health control will begin for each identified food item or group of food items (e.g., when cooking / heating is completed and foods are 135°F or above: pizza removed from oven, when removed from refrigeration and foods are 41°F or below: flat of eggs removed from reach-in cooler).
<b>PROPOSED PROCEDURE</b>
<input type="checkbox"/> When removed from refrigeration and the food(s) are 41°F or below:
<input type="checkbox"/> When cooking / heating is completed, and the food(s) are 135°F or above:
<input type="checkbox"/> After cutting/chopping/dicing tomatoes
<input type="checkbox"/> After mixing/reconstituting pancake or waffle batter
<input type="checkbox"/> Other:

<b>REQUIREMENT</b>
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## Time as a Public Health Control Log

Cold time temperature control for safety (TCS) foods may be held out of temperature (above 41°F) for a maximum of six hours, as long as the temperature does not exceed 70°F at any period. Hot TCS foods may be held out of temperature (below 135°F) for maximum of four hours. All foods must be discarded after time period has ended.

Date	Employee Initials	Food	*Initial Time / Temp	Time/Temp	Time/Temp	Time Discarded	**Food Labeled
7/24/2018	JS	Chicken Salad	12PM / 39 °F	2PM / 55 °F	6PM / 68 °F	6:00 PM: leftovers discarded	✓
8/1/2018	DC	Pepperoni Pizza	11AM/ 172 °F	1PM / 100 °F	3PM / 73 °F	3:00 PM: leftovers discarded	✓

\* Initial Time: Time the food is removed from cold or hot holding control.

\*\* The food shall be labeled with time removed from temperature control