

Time as Public Health

Time?

Time can be used as a Public Health Control, as a way to maintain food safely, if it is used properly and certain requirements are met.

What does this mean?

Using Time as Public Health Control means rather than holding foods either below 41°F or above 135°F, the food is held at room temperature for no more than four hours after removing from temperature control

*This includes:

- Before cooking.
- When the food is potentially hazardous and ready to eat
- When the food is on display
- Or when it is being held for immediate consumption.



HOW?

- Written procedures must be on site. Foods shall be marked with the time the food was removed from temperature control and the time it must be used or discarded. This may not exceed four hours.
- Foods shall be cooked and served, served if in a ready to eat form, or discarded within four hours from when the food is removed from temperature control.
- Foods in unmarked containers or packages, or that is marked to exceed the four hour limit shall be discarded.

This is a good example of what a log for Time as a Public Health Control could look like:

Food	Employee's Initials	Temperature	Time Taken Out (a.m. or p.m.)	Time Food will be Discarded (a.m. or p.m.)	Comments
Burritos	ABC	145	1 p.m.	5 p.m.	Completely Served

