

TIME AS A PUBLIC HEALTH CONTROL WRITTEN PROCEDURES

For Using Time Control Only To Hold Time/Temperature Control for Safety (Potentially Hazardous) Foods

Business Name		License Number		
Owner (Corporation, Partnership, Individual, etc.)		Date		
		Month	Day	Year
Street Address of Business				
City		State	Zip Code	
Type of Establishment: <input type="checkbox"/> Permanent Restaurant <input type="checkbox"/> Catering <input type="checkbox"/> MFDV <input type="checkbox"/> Temporary Food Service				

Important Note: Improper time/temperature control is a leading cause of foodborne illness. The Centers for Disease Control (CDC) estimates nationally that foodborne illness kills 3,000 people a year and 48 million more become ill. Time/Temperature control is an important factor in preventing foodborne illness.

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.

RULES AND REGULATIONS	
<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.

RULES AND REGULATIONS CONTINUED	
<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.

REQUIREMENT

Identify the **specific location(s)** where time only as a public health control will be utilized to hold TCS/PH food(s). Identify the **food(s)** 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.

PROPOSED PROCEDURE		
LOCATION	FOOD ITEM(S)	TIME OPTION (CHOOSE ONE PER LINE)
<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
<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

REQUIREMENT
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).
PROPOSED PROCEDURE
<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:

REQUIREMENT
Indicate the manner in which the 4-hour or 6-hour time limit will be marked for each identified food item or group of food items (E.g., Cuban sandwich holding chart, hot buffet time board, egg roll pan marked with grease pencil).
PROPOSED PROCEDURE
<input type="checkbox"/> Time marked on the food tray/container
<input type="checkbox"/> Time marked on a chart or board
<input type="checkbox"/> Specific timeframe(s) used (E.g., 10AM to 2PM, 2PM to 6PM, and 6PM to 10PM). Indicate timeframe(s), location(s) and food item(s):
<input type="checkbox"/> Other:

COMPLETED BY

I understand that I must operate my business according to these procedures each day the establishment is in operation.

Name (please print)	Title (please print)	
Signature		Date