



TIME AS A PUBLIC HEALTH CONTROL WRITTEN PROCEDURES

For Using Time Control Only to Hold Time/Temperature Control for Safety Foods

Date: _____ Establishment Name: _____

Establishment Address: _____

City: **Needham** State: **MA** Zip Code: _____

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 a crucial 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

Yes ☐ 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).

Yes ☐ No ☐ I understand once time only as a public health control has begun, the food(s) may not be returned to temperature control.

Yes ☐ 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..

Yes ☐ 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.

Yes ☐ 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.

Yes ☐ 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 proof and/or monitoring documentation available to ensure foods are properly cooked, cooled and cold held at 41°F or below.

RULES AND REGULATIONS CONTINUED

Yes ☐ 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.

Yes ☐ 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.

Yes ☐ 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 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
Cold Buffet		4 hours ☐ 6 hours ☐
Hot Buffet		4 hours ☐
Cook Line		4 hours ☐ 6 hours ☐
Counter Next to		4 hours ☐ 6 hours ☐
Make Line Cooler		4 hours ☐ 6 hours ☐
Pizza Make Table		4 hours ☐ 6 hours ☐
Display Case		4 hours ☐ 6 hours ☐
Sushi Bar/Area		4 hours ☐ 6 hours ☐
Condiment Counter		4 hours ☐ 6 hours ☐
Other (Explain)		4 hours ☐ 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

☐ When removed from refrigeration and the food(s) are 41°F or below:

☐ When cooking / heating is completed and the food(s) are 135°F or above:

☐ After cutting/chopping/dicing:

☐ After mixing/reconstituting:

☐ 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

☐ Time marked on the food tray/container

☐ Time marked on a chart or board

☐ 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):

☐ 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:
Approving Authority Signature:	Date:
Comments/Notes:	