Use of Time as a Public Health Control

*Time only* as the means of public health control shall be used for the following potentially hazardous food item(s):

________________________________________________________________________

________________________________________________________________________

________________________________________________________________________

**Safe preparation procedures used for above items prior to use of Time as a Public Health Control stated at bottom of page.**

☐ **Using the 4-Hour Rule**, the food shall be taken from cold holding where it has been held at an internal temperature of 41°F or below OR taken from hot holding at an internal temperature of 135°F or above.

The time of discard (not to exceed 4 hours) shall be indicated by labeling the container, time card, or __________________________________ (specify).

Any food remaining after the discard time indicated will be discarded.

☐ **Using the 6-Hour Rule**, the food shall be taken from cold holding where it has been held at an internal temperature of 41°F or below and the time removed from refrigeration noted.

The time of discard (not to exceed 6 hours) shall be indicated by labeling the container, time card, or _________________________________ (specify).

The internal food temperature shall be monitored to ensure that it does not rise above 70°F. This shall be done by ___________________________ (specify person).

Any food exceeding the discard time OR exceeding 70°F shall be discarded.

**Preparation procedures for the item(s) above prior to use of Time as a Public Health Control are as follows:**

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