TIME AS A PUBLIC HEALTH CONTROL PROCEDURE (4 Hour)

When time only, rather than time in conjunction with temperature control (keeping the TCS food \leq 41°F or \geq 135°F) is used to control growth of bacteria in TCS food you are required to have a written policy that you will adhere to. The requirements are:

- 1. Food shall be 41°F or less or 135°F or more when removed from temperature control. You must verify this by measuring the food temperature.
- 2. Food shall be marked or otherwise identified to indicate the time that is 4 hours after the time it is removed from temperature control.
- 3. Food shall be cooked and served, served if ready-to-eat, or discarded within the 4 hours.
- 4. Food in unmarked containers or packages that is > 41°F and <135°F or that is past the 4 hours holding time shall be discarded.

If you want or need to use Time as a Control, you can complete this form.

provide your own policy or incorporate these requirements into the recipe.	