

TIME AS A PUBLIC HEALTH CONTROL PROCEDURE (6 Hour)

When time only, rather than time in conjunction with temperature control (keeping the TCS food $\leq 41^{\circ}\text{F}$) 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 when removed from temperature control. Food temperature must not exceed 70°F within the 6 hours. Verify food temperature.
2. Food shall be monitored to ensure that the warmest portion of the food does not exceed 70°F during the 6 hour period, *unless the ambient air temperature is maintained to ensure the food does not exceed 70°F during the 6 hours.*
3. Food shall be marked or otherwise identified to indicate:
 - a. The time the food is removed from temperature control, and
 - b. The time that is 6 hours later.
4. Food shall be:
 - a. Discarded if the temperature of the food exceeds 70°F , or
 - b. Cooked and served, served if ready-to-eat, or discarded within the 6 hours.
5. Food in unmarked containers or packages that is $> 41^{\circ}\text{F}$, or that is past the 6 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.

The following TCS foods may be held at this Food Establish under a Time Control Policy:

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____