

## Time as a Public Health Control Guidance Document

### Time- maximum up to 6 hours

**Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify the following:**

**Step 1: Written procedures should include the following:**

- Policy should indicate what foods are being held as Time as a Control. This can be done by identifying an individual food or foods held in a unit (salad bars, sections of a buffet)
- Food shall have an initial temperature of 41°F or less for cold products and the FOOD temperature may not exceed (70°F) within a maximum time period of 6 hours;
- Food shall be monitored or kept in ambient temperature not to exceed 70°F.
- Food shall be marked, identified or logged to indicate when food was removed from 41°F or less temperature control AND the time that is 6 hours past when the food is to be discarded
- Food exceeding 70 °F shall be discarded
- Food must be sold within 6 hours or discarded
- Avoid mixing batches of food when using time only as a control.
- If food is found in an unmarked container or not logged where time only is used as a control, it should be immediately discarded.

**Step 2: Implement and follow written procedures**

**Step 3: Sell or discard foods after the 6 hour time limit**

Have a Written Policy



Follow Your Policy



Discard Any Foods After 6 Hours



**NOTE: A FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION may not use time as a public health control for pooled raw shell eggs.**