

Active Managerial Control Policy: Time As Control

Business Name:

Effective Date:

Next Review Date:

Why this is important: Bacteria multiply rapidly in the temperature danger zone (between 41°F and 135°F). To prevent rapid bacterial growth, all time/temperature control for safety (TCS) food(s) must minimize time spent in the temperature danger zone.

Procedures

Who does this apply to:

[Critical Elements: Describe who is responsible for temperature control of TCS foods in your food service establishment. Include these personnel in the development process.]

When will this be performed:

[Critical Elements: Describe when temperature control of TCS foods is performed at your food service establishment]

Where does this take place:

[Critical Elements: Describe where temperature control of TCS foods is performed at your food service establishment]

How is this completed:

[Critical Elements: Describe how proper temperature control of TCS foods using time is ensured at your food service establishment. Regulation 3-501.19 describes time/temperature relationships for all TCS foods]

Corrective Action:

[Critical Elements: Describe what corrective actions are taken if time/temperature requirements for TCS foods are not maintained. If applicable, provide details on how food is replaced]

Monitoring Steps:

[Critical Elements: Describe how time/temperature control of TCS food is monitored at your food service establishment. If you use monitoring logs, describe their use here.]

TRAINING

Training of Staff:

[Critical Elements: Describe how food employees are trained on this policy and by whom. Instructions should include initial and applicable refresher training]

VERIFICATION

Verification of Policy:

[Critical Elements: Describe who is responsible for verifying the policy is being followed, how the verification process is conducted, and how adjustments are made if the policy is not working]