

Time as a Public Health Control

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Time Alone as a Public Health Control

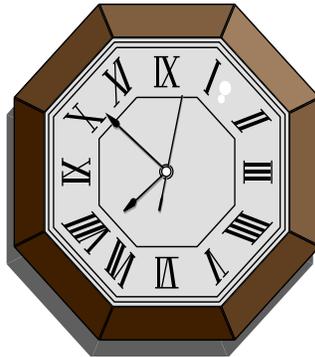
With written procedures approved by the Health Department, it may be possible for your establishment to allow *potentially hazardous foods* that are *ready-to-eat (hot or cold)* to be stored without temperature controls for up to **4 hours**, after which the food **must be discarded or immediately consumed**. Under these circumstances, only time rather "temperature with time" is the control to prevent the growth of bacteria associated with food borne illnesses if the food is discarded within the four hours time frame. .

This practice allows potentially hazardous food to be held out at room temperature for up to four hours. All food must be properly cooked and/or cooled *before* using time as a public health control.

The operator must have **approved written procedures** on premise. The operator will need to work with the Health Department determine what will be suitable procedures for their process.

Time as a public health control can be used for:

- A working supply of potentially hazardous food if the food is properly cooked and served immediately after preparation (within the four hour window)
- Remember; the maximum time the food can be held out at room temperature is **four (4) hours utilizing this procedure**.



Time as a Public Health Control- Cold Holding

Cold Holding of Potentially Hazardous Foods is now allowed. *The internal food temperature must be at or below 41°F. at the beginning of this modified holding period.* Holding these foods for up to 6 hours at an internal temperature of 41-70°F. may now occur under monitored conditions. Before a business is permitted to do this, a written procedures are required and must be maintained on the premise.

The food must be **cooked and served if ready-to-eat (PHF), or discarded, within 6 hours from the time the food was removed from cold holding temperature control.**

The food product must be discarded if the 6 hour time limit is exceeded, the temperature of the food rises above 70°F., or once the food has been removed from service.

There can be no Leftovers and No Reuse of the Food!

Requirements for a 6 hour service time:

- Approved written procedures for this activity with temperature monitoring;
- Marking the food container to identify the time that is 6 hrs from the point of removal from cold hold temperature control;
- Instructions for service, cooking, or discarding *within 6 hrs* of removal from control;
- Assurances that the food is properly prepared, cooked and refrigerated before time is used as a public health control.
- Instructions for discarding food in unmarked containers or exceed a 6 hour limit.



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