Time as a Public Health Control

Check Lists for Time as a Public Health Control Plans

4 Hour Time as a Public Health Control Plan:

Name and address of establishment.
List foods to be governed by the plan, and location of each (examples: fried chicken on buffet, pancake batter at grill, steamed rice at cook line, slice pizza in display case).
How time will be tracked for each food item removed from hot ($\geq 135^{\circ}F$) or cold ($\leq 41^{\circ}F$) temperature control (examples: mark pan with grease pencil, affix container with sticker with discard time, posted written policy with deploy and discard times).
Statement that foods under the plan will be held between 41°F and 135°F for a maximum of four (4) hours, and then discarded.
Statement that foods under plan that are found unmarked will be discarded, regardless of temperature.

Note: Written plans to use time as a public health control must be prepared in advance, and made available to the Health Department upon request. Time/temperature control foods found out of temperature without a plan written in advance will be cited as a violation.

