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 (≥ 135°F) or cold (≤ 41°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.