

## STANDARD OPERATING PROCEDURES

FACILITY: \_\_\_\_\_

SUBJECT: TIME ONLY AS A METHOD TO CONTROL BACTERIAL GROWTH

(Reference: Food Code 3-501.19)

If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption:

Written procedures shall be maintained in the Food Service Establishment and made available to the regulatory authority upon request, that ensure compliance with the above.

### TIME- MAXIMUM OF UP TO 4 HOURS FOR HOT AND COLD HOLDING

- (1) The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control.
- (2) The food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control.
- (3) The food in unmarked containers or packages, or marked with a time that exceeds a 4 hour limit shall be discarded.

### TIME – MAXIMUM OF UP TO 6 HOURS FOR COLD HOLDING

- (1) Food must have an initial temperature of 41°F or less and may not exceed 70°F within the 6-hour holding period.
- (2) The warmest part of the food must be monitored to ensure it does not exceed 70°F.
- (3) Food must be marked with the initial time it is removed from cold holding and the 6 hour discard time.
- (4) Food must be discarded if temperature exceeds 70°F.
- (5) Food in unmarked containers or packages, or marked with a time that exceeds the 6 hour limit shall be discarded.

In a food service establishment that serves a Highly Susceptible Population, time only, rather than time in conjunction with temperature, may not be used as the public health control for raw eggs.

Examples of foods that may require a written procedure are: breakfast or lunch buffets, wet pancake mix, shelled or pooled eggs, etc.

List all foods that you may use time as the only control:

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Describe the system that will be used to mark or identify foods listed above, and indicate what type of documentation will be kept in the records.

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Who will make sure Time as a Public Health Control procedures are followed? (PIC, Manager, etc.)

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**How will problems be corrected? What will happen to the effected foods?**

If employees are observed not following procedures for Time as a Public Health Control, how will the problem be addressed and by whom?

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**It is required to have this and any other written procedure that applies to using Time as a Public Health Control on file at the Food Service Establishment.**

These written procedures must be made available to the regulatory authority upon request.

- It is recommended that this procedure be reviewed and updated a minimum of annually or at the time of a menu or operational change.

Date Created: \_\_\_\_\_

By: \_\_\_\_\_

Last Revised: \_\_\_\_\_

By: \_\_\_\_\_