

Time as a Public Health Control

6 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: shredded cheese on buffet, sliced ham in cold top cooler).
- How time will be tracked for each food item removed from cold ($\leq 41^{\circ}\text{F}$) temperature control (examples: mark pan with grease pencil, affix container with sticker with deploy and discard time, posted written policy with deploy and discard times).
- Statement that foods under the plan will be held between 41°F and 70°F for a maximum of six (6) hours, and then discarded.
- Statement that foods under the plan shall be discarded if at any time should their temperature exceed 70°F .
- Statement that foods under plan that are 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.

