

# Time as a Public Health Control

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## 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 ( $\geq 135^{\circ}\text{F}$ ) or cold ( $\leq 41^{\circ}\text{F}$ ) 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  $41^{\circ}\text{F}$  and  $135^{\circ}\text{F}$  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.