



Time as a Public Health Control Guidance Document

Time-maximum up to 4 hours

Written procedures shall be prepared in advance, maintained in the FOOD ESTABLISHMENT and made available to the REGULATORY AUTHORITY upon request that specify the following:

Step 1: Written procedures should include the following:

- Policy should indicate what foods are being held as Time as a Control. This can be done by identifying an individual food or foods held in a unit (salad bars, sections of a buffet)
- Food shall have an initial temperature of 41°F or less for cold products, or 135°F or greater for hot products.
- Food shall be marked, identified, or logged with the time that is 4 hours past the time it was removed from temperature control.
- Food must be sold within the 4 hours or discarded.
- Avoid mixing batches of food when using time only as a control.
- If food is found in an unmarked container or not logged where time only is used as a control, it should be immediately discarded

Step 2: Implement and follow written procedures

Step 3: Sell or discard foods within the 4 hour time limit

Have a Written Policy



Implement & Follow Your Policy



Discard Any Foods After 4 Hours



NOTE: A FOOD ESTABLISHMENT that serves a HIGHLY SUSCEPTIBLE POPULATION may not use time as a public health control for pooled raw shell eggs.