



## Active Managerial Control Policy: Time As Control

### Sample Language

**Why this is important:** Bacteria multiply rapidly in the temperature danger zone (between 41°F and 135°F). To prevent rapid bacterial growth, all time/temperature control for safety (TCS) food(s) must minimize time spent in the temperature danger zone.

<b>Who does this apply to:</b>	<i>Example(s): All food employees are responsible for time/temperature control of TCS foods; Food prep employees are responsible for time/temperature control of TCS foods; Shift managers are responsible for time/temperature control of TCS foods</i>
<b>When will this be performed:</b>	<i>Example(s): Time/temperature control of TCS foods occurs during lunch service only (11am - 2pm); Time/temperature control of TCS foods occurs at dinner service for par cooked chicken wings</i>
<b>Where does this take place:</b>	<i>Example(s): Time/temperature control of TCS foods is performed at the cookline, at the cold prep assembly station</i>
<b>How is this completed:</b>	<i>Example(s): Time/temperature control of TCS foods is ensured by accurate labeling, time stamping/logging, and disposal of unserved food at the end of the time period</i>
<b>Corrective Action:</b>	<i>Example(s): TCS foods that have been above 41°F or below 135°F for 4 hours or more are discarded. TCS foods that did not have an initial temperature of less than 41°F or greater than 135°F at the start of the time period will be removed from production and/or discarded.</i>
<b>Monitoring Steps:</b>	<i>Example(s): The kitchen manager monitors temperatures 2 times during his/her shift using a clean and sanitized probe thermometer and reviews time stamping/log sheets to ensure entries are made each time product is removed from temperature control; Kitchen employees monitor TCS food time/temperature tracking continually using a clean and calibrated probe thermometer, and associated time stamping labels/logs</i>
<b>Training of Staff:</b>	<i>Example(s): Food employees are required to read these food safety system procedures when they are hired. The kitchen manager then demonstrates the procedures for all employees; Refresher training is provided through daily/weekly tailgate discussions.</i>
<b>Verification of Policy:</b>	<i>Example(s): The Manager on duty ensures monitoring logs are completed each time product is removed from temperature control; The Person In Charge (PIC) reviews logs and spot checks TCS food temperatures using a clean, calibrated thermometer..... If infractions of this FSS are repeated, modifications to the training protocol or monitoring steps will be made based on observations and this FSS will be updated accordingly.</i>