

**Time as a Public Health Control
NC Food Code Manual - 3-501.19**

Establishment Name: _____

Address: _____

Mailing Address (if different): _____

Contact Person: _____ Phone: _____

Food / Menu Item: _____ **Batch/Quantity:** _____

Ingredients: _____

Procedures: (List each preparation step, required temperature and time frame) _____

Time Control: Time control begins at the completion of the cooking process, when the food is removed from hot holding or cold holding, or at the start of assembly when using room temperature ingredients. Indicate when time control will begin in your facility.

_____ **Cooking completion:** Time begins at the completion of the cooking process. (Ex: cooked pizza removed from the oven)

_____ **Removal from hot or cold holding:** Time begins when the food is removed from temperature control. (Ex. casserole is removed from hot holding unit, sub sandwiches removed from refrigerator)

_____ **Assembly from room temperature ingredient(s):** Time begins when start preparing product from room temperature ingredients. (Ex. tuna salad, cut melons)

Holding Time: Maximum holding time is as follows. Indicate the proposed time frame for holding food items.

_____ **Four Hours:** Cold food 41°F or below or 135°F or above prior to removal from temperature control

_____ **Six Hours:** Cold food 41°F or below before removal from temperature control and that does not exceed 70°F

Food Location During Holding Time: _____

Labeling Method (Ex. day dots, grease pencil, etc): _____

Labeling Method Includes: _____ When time control begins _____ Discard time

Disposal Method: _____

Additional Information: _____

I agree to follow the procedures outlined in this form:

Name (Print): _____ **Title:** _____

Signature: _____ **Date:** _____

North Carolina Food Code Manual

3-501.19

(A) If time without temperature control 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 sale or service:

- (1) Written procedure shall be prepared in advance, maintained at the food establishment and made available to the regulatory authority upon request that specify:
 - (a) Methods of compliance with Subparagraph (B) (1-3) or (C) (1-5) of this section and;
 - (b) Methods of compliance with 3-501.14 for food that is prepared, cooked and refrigerated before time is used as a public health control.

(B) If time without temperature control is used as the public health control up to a maximum of four hours:

- (1) The food shall have an initial temperature of 41°F or less or 135°F or above when removed from temperature control;
- (2) The food shall be identified to indicate the time that is 4 hours from the point in time it is removed from temperature control;
- (3) The food shall be cooked and served, served at any temperature if ready-to-eat, or discarded within four hours; and
- (4) The food in unmarked container or packages or marked to exceed a four-hour limit shall be discarded.

(C) If time without temperature control is used as the public health control up to a maximum of six hours:

- (1) The food shall have an initial temperature of 41°F or less when removed from temperature control and the food temperature may not exceed 70°F within a maximum time period of 6 hours;
- (2) The food shall be monitored to ensure the warmest portion does not exceed 70°F during the six hour period;
- (3) The food shall be marked or otherwise identified to indicate:
 - (a) The time when the food was removed from 41°F or below temperature control and
 - (b) The time that is six hours past the point in time food is removed from cold holding temperature control;
- (4) The food shall be:
 - (a) Discarded if the temperature exceeds 70°F or
 - (b) Cooked and served, served at any temperature if ready-to-eat, or discarded within a maximum of six hours from the point in time when the food is removed from 41°F or less cold holding temperature control and
- (5) The food in unmarked containers or packages or marked with a time that exceeds the six-hour limits shall be discarded.

(D) A food establishment that serves a highly susceptible population may not use time as specified under paragraphs (A), (B) or (C) of this section as the public health control for raw eggs.