



## Time as a Public Health Control

California Retail Food Code allows for potentially hazardous food to be held and served without temperature control for up to 4 hours if ALL of the following conditions are satisfied:

- All food held out of temperature control shall be **LABELED** with the time it was removed from temperature control **AND** the time it shall be discarded. The window of time shall not exceed **4 hours**.
- All food held out of temperature control shall be **SERVED** within labeled 4-hour window.
- All food in unmarked packages/containers shall be **DISCARDED**.
- All food remaining after the 4-hour window has passed shall be **DISCARDED**.
- **WRITTEN PROCEDURES** approved by our division shall be maintained in the food facility and made available to the enforcement officer upon request.



\*Time only as a public health control may not be used for raw eggs in public and private schools or licensed health care facilities.



**TIME AS A PUBLIC HEALTH CONTROL PROPOSAL**

Facility Name: \_\_\_\_\_ Facility ID#: \_\_\_\_\_

Facility Address: \_\_\_\_\_ City: \_\_\_\_\_

Contact Person: \_\_\_\_\_

Phone: \_\_\_\_\_ Email: \_\_\_\_\_

Food Product: \_\_\_\_\_

I agree to follow the following written procedures:

1. Verify food has an internal temperature of 41°F or below when removed from cold holding or 135°F or above when removed from hot holding.
2. Mark/label food to indicate the time it was removed from temperature control and the time it shall be discarded. The time it shall be discarded shall be no more than 4 hours past the time it was removed from temperature control.
3. Discard all food that has exceeded the labeled 4-hour time limit and all food in unmarked containers/packages.

**\*If using a different method of compliance, please attach the written procedures.**

In the space below, attach a completed sample label that will be placed on this food product when it is removed from temperature control.

I understand that the approval can be revoked if I am not following the approved procedures. Additionally, I understand that if the above-listed food product is improperly or inadequately labeled or exceeds the 4-hour maximum time limit for holding potentially hazardous foods, it will be discarded immediately, written as a violation, and may incur further legal action.

Submitted by: \_\_\_\_\_ Date: \_\_\_\_\_

Reviewed by: \_\_\_\_\_ Date: \_\_\_\_\_

**This document must be maintained at the facility and available for view by the enforcement officer.**