

TIME USED AS A MICROBIAL GROWTH BARRIER

TIME AS A PUBLIC HEALTH CONTROL

Standard Operating Procedures for: _____

Date: _____ Reviewed with: _____

Why	Bacteria multiply rapidly in food stored in the temperature danger zone of 41°F to 135°F
Who	Food workers responsible for hot and cold holding of foods and managers who oversee establishment operations.
When	When Time/Temperature Control for Safety foods are removed from temperature control, hot or cold, and displayed or held at room temperature for immediate consumption * NOT ALLOWED FOR HIGHLY SUSCEPTIBLE POPULATIONS
Where	Anywhere TCS foods are held at ambient air temperatures
How	<p>• Written procedures must be present on site and:</p> <ol style="list-style-type: none"> 1. Identify the foods to be held using time only as a public health control 2. Describe the procedures for implementing time without temperature as a public health control (procedures, training, monitoring, & documentation) <p>Time without temperature control is used as the public health control up to a MAXIMUM OF FOUR (4) HOURS - Food must have an initial temperature of :</p> <ul style="list-style-type: none"> • 41°F (5°C) or less when removed from cold holding temperature control, OR • 135° F (57°C) or above when removed from hot holding temperature control • TCS Food marked or identified with the maximum 4 hour period when removed from temperature control • After 4 hours any remaining food product is discarded • Unmarked containers or packages or containers marked that exceed a 4 hour limit are to be discarded <p>Time without temperature control is used as the public health control up to a MAXIMUM OF SIX (6) HOURS - Food must have an initial temperature of:</p> <ul style="list-style-type: none"> • 41°F (5°C) or less when removed from cold holding temperature control • Food temperature may not exceed 70°F (21°C) during the 6 hour period • The food shall be monitored to ensure the warmest portion of the food does not exceed 70°F (21°C) during the 6 hour holding period • TCS Food marked to indicate time when the food is removed from 41°F (5°C) or less cold holding temperature control • TCS Food marked or identified with the maximum 6 hour period when removed from temperature control • TCS Food is discarded if the temperature of the food exceeds 70°F (21°C) OR • After 6 hours any remaining food product is discarded • Unmarked containers or packages or containers marked that exceed a 6 hour limit are to be discarded
Record Keeping	<ul style="list-style-type: none"> • Maintain written procedures for TCS Foods held without temperature control • Monitor & verify food temperatures in hold units every 2 hours • All TCS Foods properly labeled with time removed from temperature control and discard time
Corrective Action	Discard foods that exceed parameter requirements for holding TCS Foods without temperature control, hot or cold. Properly train food workers prior to holding TCS Foods without temperature control.

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**Person in Charge
Verifying**

- Monitor and spot check TCS Food hold procedures by individuals responsible
- Verify proper labeling of foods with required times
- Ensure food thermometers are calibrated and being used correctly
- Identify employee knowledge gaps and retrain workers as required
- System in place for rotation of food with complete changing of food and no adding of food

Prepared, revised, and implemented by: _____

Signature of establishment owner/operator: _____

Date: _____