

## Time as a Public Health Control (Tiempo Como Control de Salud Publico)



Food (Comida)	Employees Initials (Iniciales de Empleado)	Temperature (Temperatura)	Time Taken Out of Temperature (Tiempo se ha tomado afuera de temperatura)	Time Product Discarded or Completely Served* (Tiempo se ha tirado o servido completamente)	Comments (Comentarios)
"Sample" Sausage Kolaches	ijw	145°F	6:30 am/pm	8:30 am/pm	Completely Served
			am/pm	am/pm	
			am/pm	am/pm	
			am/pm	am/pm	
			am/pm	am/pm	
			am/pm	am/pm	

### Time as a Public Health Control Method

Written procedures are required for potentially hazardous foods using time only as a Public Health Control Method. These procedures must be maintained in a food establishment. This "Time as a Public Health Control Chart" may be used to verify your written procedures.

- The written procedures shall identify the:
  - food to be held
  - method of marking food for four hours from the point it was removed from temperature control
  - method to destroy foods held for four hours

**\* Can be kept no more than 4 hours**

\_\_\_\_\_  
Supervisors Signature

\_\_\_\_\_  
Date

**Time as a Public Health Control  
(Tiempo Como Control de Salud Publico)  
SAMPLE (MUESTRA)**



**Time as a Public Health Control**

Written procedures are required when potentially hazardous foods are being held using **time only** as a Public Health Control Method. The written procedures must identify the food, method of tracking the food once removed from temperature control, and the process to destroy foods held for more than four hours.

This *chart is a Sample of what may* be used to verify a Food Establishment's Time as a Public Health Control written procedures.

Food (Comida)	Employees Initials (Iniciales de Empleado)	Temperature (Temperatura)	Time Taken Out of Temperature (Tiempo se ha tomado afuera de temperatura)	Time Product Discarded or Completely Served* (Tiempo se ha tirado o servido completamente)	Comments (Comentarios)
Sausage Kolaches	ijw	145°F	6:30 am/pm	8:30 am/pm	Completely Served
Sausage Kolaches Tray 2	ijw	152°F	8:30 am/pm	12:30 am/pm	6 Kolaches discarded in kitchen garbage
Bacon & Egg Tacos	ijw	168°F	6:30 am/pm	8:30 am/pm	Completely Served

**SAMPLE WRITTEN PROCEDURES**

The ABC Food Establishment at 301 XYZ Road, Concave, TX will follow the below procedures for Time as a Public Health Control for the following foods **ONLY**.

**1. Foods:**

1. Sausage Kolaches
2. All Egg Tacos

**2. Mark Trays:**

1. Use yellow dots
2. Write time on the dot when the food was removed from temperature control (warmer, oven etc.).
3. Place the dot on the left side of the display tray
4. Write the "Discard by Time" on the another dot (this is a maximum of 4 hours)
- 5 Place this dot on the right side of the display tray.

**3. Food Disposition:**

1. Document on chart the disposition of the food. (See "SAMPLE" Chart above))
2. Discard any remaining food in kitchen garbage.

**4. Documentation**

1. The Time as a Public Health Control Chart must be completed for each food tray.
2. The chart will be maintained for 30 days.

- **Can be kept no more than 4 hours**

Supervisors Signature \_\_\_\_\_

Date \_\_\_\_\_