



STANDARD OPERATING PROCEDURES

SUBJECT: TIME ONLY AS A METHOD TO CONTROL BACTERIAL GROWTH

(Reference: Food Code 3-501.19)

When time only, rather than time and temperature, is used as the public health control for a working with potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption:

*WHEN TIME IS USED AS A CONTROL, WRITTEN PROCEDURES, APPROVED BY YOUR HEALTH DEPARTMENT, MUST BE MAINTAINED AT YOUR FACILITY, AND MADE AVAILABLE TO YOUR HEALTH INSPECTOR UPON REQUEST.

If your facility serves a HIGHLY SUSCEPTABLE POPULATION, time only, rather than time and temperature, can not be used as a control for raw eggs.

TIME- MAXIMUM OF UP TO 4 HOURS FOR HOT AND COLD HOLDING

- (1) The food/container must be marked with the time that the food was removed from the cooler or cooking/hot holding. The four hour time limit must also be marked on the food/container.
- (2) The food must be cooked, served or consumed within the 4 hours. Once the food reached the marked time limit, it must be thrown out.
- (3) The food found out of temp with no time marking, or with a time marking exceeding 4 hours, or is past the time marked on the container must be thrown out.

TIME – MAXIMUM OF UP TO 6 HOURS FOR COLD HOLDING

- (1) Food must have an initial temperature of 41°F or less and must not exceed 70°F within the 6-hour holding period.
- (2) The warmest part of the food must be monitored to ensure it does not exceed 70°F.
- (3) Food must be marked with the initial time it is removed from cold holding and the 6 hour discard time.
- (4) Food must be discarded if its temperature exceeds 70°F.
- (5) Food in unmarked containers, or marked with a time that is greater than 6 hours, or is past the time marked on the container must be thrown out.

List all of the foods, in your facility, that you plan to use time only, as a control of bacterial growth:

Describe how you will mark or identify the foods listed above.

On each Shift, what person/position will make sure that the procedures for Time Only as a control are followed:?

Will written logs be kept for the foods subject to Time as a control?: If Yes, Where will they be kept?:

Created date: _____

By: _____

Last revised: _____

By: _____