

Time as a Public Health Control Policy

Facility Name:

Effective Date:

Next Review Date:

Why this is important: Bacteria multiply rapidly in the temperature danger zone (between 41°F and 135°F). To prevent rapid bacterial growth, all time/temperature control for safety (TCS) food(s) must minimize time spent in the temperature danger zone.

Procedures

Who does this apply to:

Describe who is responsible for temperature control of TCS foods in your food service establishment.

When will this be performed:

Describe when temperature control of TCS foods is performed at your food service establishment

Where does this take place:

Describe where temperature control of TCS foods is performed at food service establishment

How is this completed:

Describe how proper temperature control of TCS foods using time is ensured at your food service establishment. See Food Code Reference 3-501.19 for further guidance.

Corrective Action:

Describe what corrective actions are taken if time/temperature requirements for TCS foods are not maintained. If applicable, provide details on how food is replaced.

Monitoring Steps:

Describe how time/temperature control of TCS food is monitored at your food service establishment. If you use monitoring logs, describe their use here.

Training

Training of Staff:

Describe how food employees are trained on this policy and by whom. Instructions should include initial and applicable refresher trainings.

Verification

Verification of Policy:

Describe who is responsible for verifying the policy is being followed, how the verification process is conducted, and how adjustments are made if the policy is not working