

Using Time Alone as a Public Health Control to Limit Bacterial Growth in Foods that Require Time/Temperature Control for Safety

Based on the Colorado Retail Food Establishment Rules and Regulations Section 3-605

POLICY: Foods that require time/temperature control for safety (TCS) must be maintained at less than 41°F or greater than 135°F unless time is being used to control bacterial growth.

PROCEDURE: Employees involved in food production or service of food must follow these procedures for the preparation and service of foods listed under the time as a public health control process. By using time as a public health control to limit bacterial growth in TCS foods, foods that require temperature control may be held at room temperature for up to 4 hours. Once a food item is removed from temperature control, the food CANNOT be returned to temperature control, but must be discarded. Foods placed under time as a public health control must be discarded after 4 hours.

I. FACILITY INFORMATION:

Facility Name: _____ Date: _____

Facility Address: _____

II. FOOD(S) THAT WILL BE HELD UNDER TIME CONTROL:

Food Product(s)

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III. TIME CONTROL BEGINS (CHECK ONE):

- Upon cooking completion
- Upon removal from temperature control (check option below):
 - Cold holding $\leq 41^{\circ}\text{F}$
 - Hot holding $\geq 135^{\circ}\text{F}$
- Immediately after room temperature ingredient assembly

IV. LOCATION(S) OF FOODS DURING TIME CONTROL:

V. LABELING FOODS UNDER TIME CONTROL

The foods must be marked or identified to indicate when the food is removed from temperature control or when they are to be discarded. Foods not marked or labeled must be discarded.

Labeling method (i.e. tape, laminated cards, logs, markerboard):

VI. REGULATION REQUIREMENTS

- The establishment must maintain this written procedure at the establishment and must provide it to Health Department upon request. Failure to follow the procedures outlined above are in violation of the *Colorado Retail Food Establishment Rules and Regulations*.
- A food establishment that serves a highly susceptible population such as kitchen operations in health care facilities, assisted living facilities childcare centers, and nursing home may not use time as a public health control.