

Time as a Public Health Control Requirements

RETAIL INDUSTRY GUIDANCE IN DEVELOPING WRITTEN PROCEDURES

For using Time as a Control to Hold Time/Temperature Control for Safety Foods (TCS)

Rules and Regulations-2017 Food Code
Refer to 3-501.19 for the entire regulation of the following synopsis

1. The life of all food(s) held utilizing Time as a Public Health Control is limited to 4 hours for hot hold foods; and 4 or 6* hours for cold hold food as specified in the Food Code. Once the time limit is reached the food must be DISCARDED.
2. Once Time as a Public Health Control has begun, the food(s) may not be returned to temperature control for food safety. Temperature applied during any course of Time as a Public Health Control is for the purpose of palatability and does not affect the required discard time of the food product.
3. Food(s) must be cooked and served, served if ready-to-eat, or discarded within the 4- or 6-hour timeframe from the point in time when the foods are removed from temperature control.
4. Foods that are not marked or marked to exceed the 4- or 6-hour limit must be discarded.
5. Written procedures must always be available in the establishment and made available for review upon request.

*Note: 6-hour time limit shall only be used in circumstances where food is monitored to ensure the warmest portion of the food does not exceed 70°F or an ambient air temperature of 70°F is maintained during the 6-hour holding temperature. If your food establishment is placing cold food on a counter and sits in a room temperature environment that normally exceeds 70°F such as the retail area, the 6-hour limit cannot be chosen as an option.

The following written procedure guidance for Time as a Control is an optional procedure by the retail food establishment to hold working supplies of Time/Temperature Control for Safety Food(s) without temperature control. Utilize each descriptive step to develop your procedures to ensure the protection of the health and safety of the public from foodborne illness that can occur from temperature abuse of food. The following form is optional, however written procedures are mandatory. You may utilize this form to assist you in developing your own written procedure document.



REQUIREMENT
Identify food(s) or how foods will be otherwise identified that will be held utilizing Time as a Public Health Control (e.g. pizza, sandwiches listed, or foods identified on today's log sheet)
PROCEDURE
REQUIREMENT
Identify the point at which Time as a Public Health Control will begin for each identified food (e.g. when pizza is removed from oven; when sandwiches are removed from walk-in cooler)
PROCEDURE
REQUIREMENT
Indicate the manner in which the 4-hour time limit for hot food holding will be marked for each identified food, and if cold food, the manner in which the 4-hour or 6-hour time limit will be documented (E.g., pizza holding hourly chart with discarding information; using grease pencil on packaged sandwich wrapper).
PROCEDURE

1-800 HELP FLA
www.FDACS.gov

