

HENNEPIN COUNTY

MINNESOTA

Time as Public Health Control

Hot Foods

What is Time as Public Health Control?

When time only, rather than in conjunction with temperature control, is used as a public health control for a working supply of TCS food before cooking, or for ready-to-eat TCS food that is displayed or held for sale or service. MN Food Code Ch. 4626.0408

Time Control Plan:

- Remove product from refrigeration at $\leq 41^{\circ}\text{F}$ prior to cooking.
- Food cooked must be cooked to proper temperature per MN State Code.
- Remove product from temperature control at 135F or more.
- Label container or package with exact time to discard (maximum of 4 hours).
- Discard product after 4 hours.
- All containers must be cleaned and sanitized at the end of every 4 hours.

Food Establishment: _____

Address: _____

This plan is for the following food product(s): _____

Describe how foods will be cooked or reheated prior to display: _____

How will food be marked or identified to indicate the 4 hour time limit (discard time)? I.e. timers, dry erase board, log sheet, labels, other method approved by health authority – explain. _____

How will food be protected from contamination (shield, containers, packaging etc.?) _____

How will the discard time be monitored? _____

All Foods that are not marked or have met expired time must be discarded. If the above procedure is not being followed, the time temperature control plan will not be acceptable and foods must be kept under mechanical hot holding equipment.

**Written procedures must be prepared in advance and maintained in the food establishment. These written procedures must be made available to the regulatory authority upon request. MN Food Code Ch. 4626.0408A*



HENNEPIN COUNTY

MINNESOTA

Time as Public Health Control

Cold Foods

What is Time as Public Health Control?

When time only, rather than in conjunction with temperature control, is used as a public health control for a working supply of TCS food before cooking, or for ready-to-eat TCS food that is displayed or held for sale or service. MN Food Code Ch. 4626.0408

Time Control Plan:

- Remove product from refrigeration at ≤ 41 °F.
- Label container or package with exact time to monitor (not to exceed 4 hours).
- Record monitored temperature in the daily self-check list.
- If product has not exceeded 70°F, it can be held out for an additional 2 hours.
- Discard product after 4 hours if it exceeded the 70°F threshold.
- All containers must be cleaned and sanitized between products.

Food Establishment: _____

Address: _____

This plan is for the following food product(s): _____

Describe how foods will be refrigerated and prepared foods will be cooled prior to display:

How will food be marked or identified to indicate the 4 hour time limit (discard time)? I.e. timers, dry erase board, log sheet, labels, other method approved by health authority – explain. _____

If holding cold food using the 6-hour time limit, how will the food temperatures be verified that the temperature has not exceeded 70°F during the first 4 hours? _____

How will food be protected from contamination (shield, containers, packaging etc.?) _____

How will the food/container/packaging be marked to indicate the 4-hour or 6-hour time limit?

Foods not marked or that have not met expired time, food must be discarded. If food has exceeded 70°F during the first 4 hours, food must be either cooked or discarded. If the above procedure is not being followed, the time temperature control plan will not be acceptable and foods must be kept under mechanical refrigeration.

**Written procedures must be prepared in advance and maintained in the food establishment. These written procedures must be made available to the regulatory authority upon request. MN Food Code Ch. 4626.0408A*

