

Date: _____

Facility: _____

TIME ONLY AS A PUBLIC HEALTH CONTROL PROCEDURE FOR _____

1. _____ is removed from mechanical refrigeration/temperature control – product initially being held at less than or equal to 41 degrees Fahrenheit or greater than or equal to 135 degrees Fahrenheit.
2. _____ is marked with a discard time not to exceed 4 (four) hours from the time it's removed from refrigeration/temperature control.
3. At the end of 4 (four) hours, any remaining _____ is discarded.
4. _____ in unmarked containers or packages shall be discarded.
5. _____ that is prepared, cooked, and refrigerated before time as a public health control is used (eg. egg rolls) shall comply with the cooling requirements below by

_____.

135°F (57°C) to 70°F (21°C) within two hours

70°F (21°C) to 41°F (5°C) within two hours

SIGNED: _____

NOTE: BY USING THIS PROCESS AS A PUBLIC HEALTH CONTROL, ONCE PRODUCT IS REMOVED FROM MECHANICAL REFRIGERATION/TEMPERATURE CONTROL IT MAY NOT BE RETURNED TO REFRIGERATION/TEMPERATURE CONTROL, IT MUST BE DISCARDED.

Keep this in mind when pulling product out just before the end of the day/service period.