Time as a Public Health Control

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

**Facility information**

Facility name:

Facility address:

**Requirements based on time length chosen**

4-Hour Option

* The food must begin at 41°F or below; or 135°F or above. (Cut tomatoes, pancake batter and waffle batter may begin at any temperature.)
* Food must be disposed when the food has reached the 4-hour time limit. Food cannot be reused.

6-Hour Option

* The food must begin at 41°F or below. (Cut tomatoes may begin at any temperature below 70°F.)
* The food may not rise above 70°F while held using time as a public health control.
* Temperatures of the food must be taken periodically to ensure the food does not rise above 70°F or the food must be held in equipment that has an ambient air temperature cold enough to maintain the food at 70°F or below.
* Food that rises above 70°F must be disposed immediately. Food must be disposed when the food has reached the 6-hour time limit. Food cannot be reused.

**Food that will be held under time control**

Food product(s):

Food product(s) ingredients (include flavorings, dyes, colors, etc.):

Food product(s) assembly procedure (explain how food is prepared from start to finish, include time frame):

Time control begins at (select one):

* Cooking completion
* Temperature control removal
* Room temperature ingredient assembly

Location of food during time as control:

**Labeling**

The foods must be marked or identified to indicate when the time control begins and when the time limit expires (4 hours or 6 hours). Foods that are not marked or labeled must be discarded immediately.

Labeling method (tape, laminated cards, log, etc.):

**Disposal time and method**

Amount of time product will be under time as control:

If 6-hour time as control, explain how temperature will be monitored:

Disposal method (garbage, compost, etc.):

**Regulations requirements**

* A food establishment that serves a highly susceptible population may not use time as the public health control for raw eggs.
* Management shall maintain written procedures at the above location and shall provide it to Boulder County Public Health upon request.

I agree to follow the procedures outlined above and understand that failure to do so may result in a documented violation of the Colorado Retail Establishment Rules and Regulations.

Operator Signature: Date: