

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: _____

