

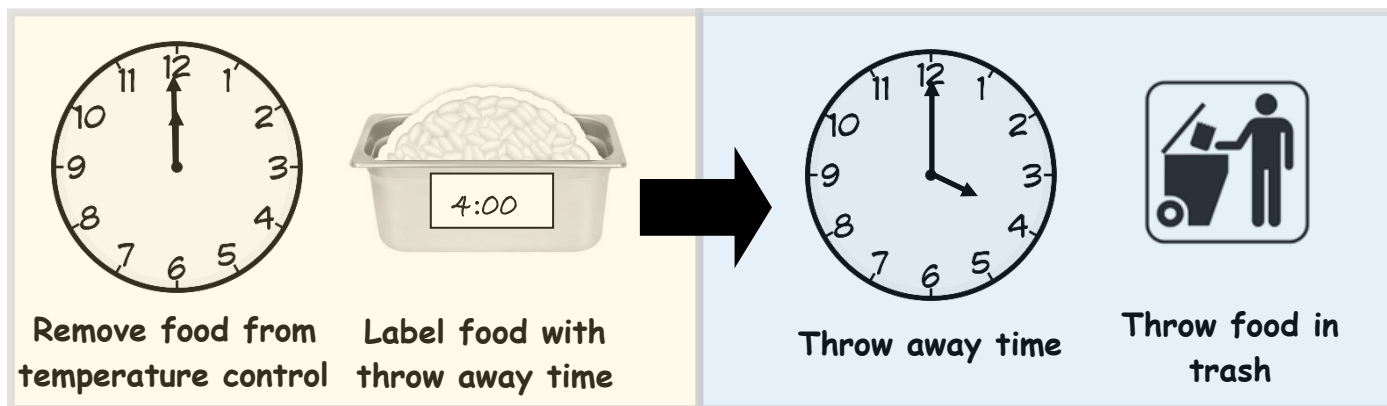


## DEPARTMENT OF ENVIRONMENTAL HEALTH County of Riverside

### TIME AS A PUBLIC HEALTH CONTROL

Keeping the temperature of potentially hazardous food below 41°F or above 135°F, and limiting the time it is out of temperature at every opportunity is the most reliable way to prevent foodborne illness. Bacteria need a comfortable temperature and a long enough time to multiply, as well as the right *kind* of food. Potentially hazardous foods meet the conditions for certain bacteria to multiply and cause illness.

California Retail Food Code allows the use of time only to limit the growth of pathogenic or disease-causing bacteria. This may only be done under strict procedures. Potentially hazardous foods may be held without temperature control, for **up to 4 hours** only, if ALL of the following conditions are met:



- 1 The food (or container) must be **labeled** with the time the four-hour limit expires. The four-hour time limit begins when the food is removed from temperature control.
- 2 The food **MUST** be either cooked and **served**, or served for immediate consumption, within the four-hour period. Any food remaining after the four hour time period must be discarded.
- 3 Any food or containers that are unmarked, or marked with a time exceeding four hours, must be discarded.
- 4 **Written procedures**, describing how the food is made and when it is labeled must be maintained in your facility and made available upon request.

NOTE: *Once TIME has been used, food cannot be placed back under temperature control to be used at a later time.*



If you would like to use time as a control for a particular food item, refer to the back of this bulletin. Complete the form and submit to your Environmental Health Specialist. Your proposal will be evaluated to determine if you can use time as a public health control. We are here to help! Contact your Environmental Health Specialist if you have questions on how to create a plan that works for you.

OFFICES IN: RIVERSIDE, BLYTHE, CORONA, HEMET, INDIO, MURRIETA AND PALM SPRINGS

For more information call (888) 722-4234

Department Web Site – [www.rivcoeh.org](http://www.rivcoeh.org)



DEPARTMENT OF ENVIRONMENTAL HEALTH
County of Riverside

TIME AS A PUBLIC HEALTH CONTROL PROPOSAL

Facility Name: \_\_\_\_\_ Date: \_\_\_\_\_

Address: \_\_\_\_\_

Contact Person: \_\_\_\_\_ Email: \_\_\_\_\_

Phone: \_\_\_\_\_ Environmental Health Permit #: \_\_\_\_\_

Food Product: \_\_\_\_\_

Describe, in detail, the preparation and storage of the food product. Include (1) how the food is made (if applicable), (2) where it will be stored when not under temperature control, (3) where and when the label/sticker is placed, and (4) what happens at the end of the 4 hour hold time.

Multiple horizontal lines for describing the food product preparation and storage.

Attach a completed sample label to be placed on this food product when removed from temperature control.

I understand that the approval can be revoked if I am not following the approved procedures. Additionally, I understand that if the above listed food product is improperly or inadequately labeled or exceeds the 4 hour maximum time limit for holding potentially hazardous foods, it will be discarded immediately, written as a violation and may incur further legal action.

Submitted by: \_\_\_\_\_ Date: \_\_\_\_\_

Approved by: \_\_\_\_\_ Date: \_\_\_\_\_

This document must be maintained at the facility and available for view by your inspector.

Please contact your Environmental Health Specialist if you have further questions.

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