



Time as Control Procedures for Acidified Rice

*EACH CONTAINER USED TO STORE ACIDIFIED RICE WILL HAVE A TIME AS A CONTROL TRACKING LOG. Tracking log will identify:

- The date the rice in the container was cooked.
- The time the rice in the container was finished cooking.
- The time the rice was discarded.

*LOG SHEETS WILL BE LEGIBLE AND IN CHRONOLOGICAL ORDER.

*LOG SHEETS WILL BE EASILY ACCESSIBLE AT ALL TIMES AND AVAILABLE FOR VERIFICATION BY THE HEALTH DEPARTMENT AT THE TIME REQUESTED.

*FOOD WORKERS WILL BE TRAINED TO COMPLETE THE LOG SHEET AT THE TIME THE RICE IS REMOVED FROM THE COOKER AND WHEN THE RICE IS DISCARDED.

*FOOD WORKERS ARE TRAINED TO DISCARD ANY REMAINING ACIDIFIED RICE AFTER 4 HOURS.

Batches of Acidified Rice **WILL NOT BE COMBINED WITH OTHER BATCHES OF RICE OR SAVED FOR ANY REASON.**

*FOOD WORKERS WILL BE TRAINED TO COOK ADDITIONAL ACIDIFIED RICE PRIOR TO THE EXPIRATION TIME OF ACIDIFIED RICE TO ENSURE THAT EXPIRED ACIDIFIED RICE IS DISCARDED AS REQUIRED.

DATE DD/MM/YY	TIME RICE FINISHED COOKING	TIME RICE WAS DISCARDED

When using time as a control, food shall be marked or otherwise identified to indicate the time that the food must be discarded or the time when the food is removed from temperature control. AMC 16.60.140(3-501.19)

Written procedures for time as a public health control shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request. AMC 16.60.140(3-501.19)

If only time is used as a public health control, potentially hazardous food must be discarded when it has been out of temperature control for 4 hours. AMC 16.60.140(3-501.19)