



**TIME AS CONTROL PROCEDURES**

A LABEL ATTACHED TO THE FOOD CONTAINER WILL INDICATE THE FOLLOWING:

- THE DATE.
- THE TIME THE FOOD FINISHED COOKING OR WAS REMOVED FROM A COOLER.
- THE TIME THE FOOD WILL BE DISCARDED.

A LABEL WILL BE ATTACHED TO WATER CONTAINER USED TO STORE UTENSILS THAT INDICATE THE FOLLOWING:

- THE DATE.
- THE TIME THE CONTAINER WAS FILLED
- THE TIME THE CONTAINER AND UTENSILS NEED TO BE WASHED, RINSED, AND SANITIZED.

FOOD WORKERS WILL BE TRAINED TO PROPERLY LABEL TIME CONTROLLED FOODS/UTENSILS.

FOOD WORKERS ARE TRAINED TO DISCARD ANY REMAINING FOODS AND REPLACE ALL UNTENSILS WITH CLEANED AND SANITIZED UTENSILS EVERY 4 HOURS.

BATCHES OF FOOD **WILL NOT BE COMBINED WITH OTHER BATCHES OR SAVED FOR ANY REASON.**

***When using time as a control The FOOD shall be marked or otherwise identified to indicate the time that is 4 hours past the point in 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)***

TIME AS A CONTROL WILL BE USED FOR THE FOLLOWING:
