



Time Only Method Application

Rule .2609 (h)(i) Rules Governing the Sanitation of Restaurants and Other Foodhandling Establishments

Establishment (Business Information)

Name: _____

Address: _____

State ID#: _____

Food Product: _____

Recipe #: _____

Ingredients: (spices, flavorings, dyes, colors, etc, inclusive) _____

Assembly Procedures: (finished product method & time frame) _____

Check Appropriate Box: (Time control begins at the completion of the cooking process, when the food is removed from temperature control, or the start of assembly when using room temperature ingredient. Examples: cooked pizza removed from oven; sub sandwiches removed from refrigerator; salad with canned meats, i.e. tuna, ham, chicken, etc. Maximum holding time for food used for Take-Out: 2 hrs.; Immediate Consumption: 4 hrs; Both Take-Out and Immediate Consumption: 2 hrs.)

Time control begins at: Cooking completion Temperature Control Removal (i.e. hot holding/refrigeration) Room temperature ingredient(s) assembly **Food Temperature:** _____ ° F

Items held for: Take-Out (2 hrs) Immediate Consumption (4 hrs) Both: Take-Out and Immediate Consumption (2 hrs)

Food location during time holding: _____
(How and where service to the customer is accomplished, i.e. buffet, counter, etc)

Labeling Method .2609 (h)(1): _____
(Labeling system must indicate cooking process completion time or when food is removed from temperature control. Recommend also labeling food discard time.)

Disposal Time: _____ (Time difference between removal from temperature control and when discarded; 4 hours is the maximum allowable time limit.)

Disposal Method: _____ (How the food will be discarded, i.e. garbage receptacle.)

I agree to follow the procedures outlined in this application.

Signature: _____ **Date:** _____
(Responsible Person/Owner/Manager)

(This Section to be completed by the Environmental Health Specialist)

Procedures Approved: Yes No

EHS Signature: _____ **Date:** _____

Comments: _____

Disclaimer: Any changes in recipe or procedure without Health Department/Environmental Services authorization will void this approval. Notification of any changes must be made in advance and approved by the Health Department/Environmental Services.

Note 1: One Application must be completed for each Food Product.

Note 2: All potentially hazardous foods shall comply with Rule .2609 (g) Temperature Requirement OR .2609 (h) Time Only Requirement but not both.

Note 3: Management shall maintain this approved written procedure at the above location (.2609 (h)(3)). This information shall be provided to the Environmental Health Specialist upon request. Management should notify the Environmental Health Specialist of approval to use the time only method for the above food product.

Questions or comments may be directed to the Environmental Health Office at 919-856-7400.