



Wake County Environmental Services /Food Lodging Institution Section

Time as a Public Health Control Template

3-501.19 North Carolina Food Code Manual

A Reference for NCAC 18A .2600 Rules Governing the Protection and Sanitation of Food Establishments

Establishment (Business Information)

Name: \_\_\_\_\_

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

State ID#: \_\_\_\_\_

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

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 or when the food is removed from temperature control. Examples: cooked pizza removed from oven; sub sandwiches removed from refrigerator. Foods prepared from room temperature ingredients must be chilled to 41F/45F prior to starting time holding.)

Time control begins at:

- Cooking completion
Temperature Control Removal (i.e. hot holding /refrigeration)

Items held for:

- 4 hrs (41F/45F or 135F start temp.)
6 hrs (41F start temp. and never exceeds 70F during hold time and temperature is monitored.)

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

Labeling Method: \_\_\_\_\_ (Labeling system must indicate the time that is 4 or 6 hours, depending on approval, past the time the food was cooked or removed from temperature control.)

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

Written procedures must be in place before using Time as a Public Health Control and kept on file at the establishment. Employees will follow the procedures outlined in this document.

Signature: \_\_\_\_\_ Date: \_\_\_\_\_ (Person in Charge/PIC)

Questions may be directed to your Wake County Health Inspector or Wake Environmental Services Office at 919-856-7400.