



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.**