



**Marion County**  
**OREGON**  
**HEALTH DEPARTMENT**

**3-501.19 TIME AS A PUBLIC HEALTH CONTROL (VIOLATION 03J)**

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If time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking, or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption:

1. The food shall be marked to indicate the time that is 4 hours past the point in time when the food is removed from temperature control,
2. The food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control,
3. The food in unmarked containers or packages or marked to exceed a 4 hour limit shall be discarded, and
4. Written procedures shall be maintained in the Food Establishment and made available to the regulatory authority upon request.

Facility Name: \_\_\_\_\_ Number: \_\_\_\_\_

Address: \_\_\_\_\_ Phone: \_\_\_\_\_  
 Number, Street, City, State, Zip Code

Food item(s):  Pizza  Salad bar  Sushi  Buffet Other \_\_\_\_\_

- Time monitored by the use of timers, notepad, dry erase board, log sheet, tags, etc.:
- a) Set timer not to exceed 4 hours or less, and start or ID food item and document time that is 4 hours past the time when it was removed from temperature control (removed from oven, removed from refrigerator, removed from heating equipment, etc.),
  - b) Discard food item(s) after the 4 hours have elapsed.

OR

- Duration of service is less than 4 hours (i.e., lunch service 11:00 am – 1:00 pm):
- a) Food service and length of time that food was removed from temperature control is less than 4 hours,
  - b) Discard food item(s) after the 4 hours have elapsed or after food service is completed.

Describe procedure: \_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

\_\_\_\_\_

Does this plan apply to any other facility in Marion County? If yes, please list:

\_\_\_\_\_

Does this Food Establishment serve a Highly Susceptible population?  Yes  No If yes, then no undercooked or raw animal food products, unpasteurized juices, raw seed sprout, etc., may be served at this facility. See 3-801.11

Food Establishment Representative: \_\_\_\_\_

Signature \_\_\_\_\_ Print Name \_\_\_\_\_ Date: \_\_\_\_\_

This written procedure to be used at the named Food Establishment above has been:

Approved by: \_\_\_\_\_ Date: \_\_\_\_\_