Marion County
OREGON
Health & Human Services

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

BOARD OF COMMISSIONERS

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Facility Name: _____ Email: _____

Address: _____ Phone: _____
Number, Street, City, State, Zip Code

If time without temperature control is used as the public health control for a working supply of potentially hazardous food (time/temperature control for safety food (TCS) before cooking, or for ready-to-eat potentially hazardous food (TCS Food) that is displayed or held for sale or service:

1. Written procedures shall be prepared in advance, maintained in the Food Establishment and made available to the regulatory authority upon request,
2. The food shall have an initial internal temperature of 41°F or less when removed from cold holding or 135°F or greater when removed from hot holding,
3. 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,
4. 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, and
5. The food in unmarked containers or marked to exceed a 4 hour limit shall be discarded.

FOOD ITEM(S):

Which foods will be held under time control (Check all that apply)

☐Pizza ☐Butter ☐Rice (Sushi/Sticky) ☐Sushi ☐Cut Melon
☐Eggs ☐Spring Rolls ☐Tapioca Pearls ☐Buffet ☐Salad bar
☐Top-Line in Prep-Cooler ☐Other_____

TRACKING TIME:

How will the time period be monitored once food items are removed from temperature control?

☐Electronic Timers ☐Notepads ☐Dry Erase Boards ☐Log Sheet ☐Stickers ☐Other_____

OR

☐Duration of service is less than 4 hours (i.e., lunch service 11:00 am – 1:00 pm)

Describe procedure *(include who will monitor the time, how long food will be held without temperature control and what will be done with the leftovers).* _____

_____

_____

ALL FOOD ITEMS HELD UNDER TIME CONTROL MUST BE DISCARDED AFTER THE 4 HOURS HAVE ELAPSED OR AFTER THE FOOD SERVICE IS COMPLETED.

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 time control may not be used as the public health control for raw eggs (3-501.19(D)).

Food Establishment Representative: _____
Print Name

Signature _____ Date: _____

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

☐Approved ☐Not Approved

Approved by: _____ Date: _____