

**BOARD OF** 

Colm Willis

SERVICES

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Supervisor

Health & Human Services

Marion County

## TIME AS A PUBLIC HEALTH CONTROL (VIOLATION 3-501.19) Facility Name: Email: COMMISSIONERS Phone: \_\_\_\_\_ Address: \_\_\_\_\_ Number, Street, City, State, Zip Code **Danielle Bethell** Kevin Cameron 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 readyto-eat potentially hazardous food (TCS Food) that is displayed or held for sale or service: Written procedures shall be prepared in advance, maintained in the Food Establishment and 1. **HEALTH & HUMAN** 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 ADMINISTRATOR holding or 135°F or greater when removed from hot holding, Ryan Matthews 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, ENVIRONMENTAL The food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours 4. from the point in time when the food is removed from temperature control, and (503) 588-5346 FAX (503) 566-2986 The food in unmarked containers or marked to exceed a 4 hour limit shall be discarded. 5. FOOD ITEM(S): Alisa Zastoupil, R.S. Which foods will be held under time control (Check all that apply) □Pizza Butter $\Box$ Rice (Sushi/Sticky) □Sushi Cut Melon □ Spring Rolls □ Tapioca Pearls $\Box$ Salad bar Eggs Buffet www.co.marion.or.us/HLT/ □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 $\Box$ 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?  $\Box$  Yes  $\Box$  No If yes, then time control may not be used as the public health control for raw eggs (3-501.19(D)).

Print Name

Food Establishment Representative:



I	Print Name
Signature	Date:
-	
This written procedure to be used at the named Food Establishment above has been:	
	$\Box$ Not Approved

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