Time as a Public Health Control

Based on the FDA Model Food Code, Section 3-501.19 and PA Chapter 46 (Food Code)

Facility information	
Facility name:	
Facility address:	
 Requirements based on time length chosen 4-Hour Option The food must begin at 41°F or below; or 135°F or about the batter may begin at any temperature.) Food must be disposed when the food has reached the 	•
6-Hour Option	
 The food must begin at 41°F or below. (Cut tomatoes The food may not rise above 70°F while held using tin Temperatures of the food must be taken periodically to food must be held in equipment that has an ambient air 70°F or below. 	ne as a public health control. o ensure the food does not rise above 70°F or the
• Food that rises above 70°F must be disposed immediate reached the 6-hour time limit. Food cannot be reused.	tely. Food must be disposed when the food has
Food that will be held under time control	
Food product(s):	
 Identification The foods must be identified to indicate when the time hours or 6 hours). Foods that are not identified must be label, log, or other effective means. Identification method (label, tape, laminated cards, log, etc.): 	e discarded immediately. Identification can be a
Disposal time Amount of time product will be under time as control: If 6-hour time as control, explain how temperature will be mo	nitored:
Regulations requirements • Management shall maintain written procedures at the a Bethlehem Health Bureau upon request.	above location and shall provide it to the
I agree to follow the procedures outlined above and understan violation of Pennsylvania Chapter 46 (Food Code).	d that failure to do so may result in a documented
Operator Signature:	Date:



