MCHENRY COUNTY DEPARTMENT OF HEALTH
DIVISION OF ENVIRONMENTAL HEALTH
2200 NORTH SEMINARY AVENUE
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Time as a Public Health Control Policy

Facility Name:	
Facility Location:	
Effective Date:	

Purpose

Ensure safe use of time in combination with temperature to control bacterial growth or toxin reproduction in TCS foods and to prevent foodborne illness.
The Illinois Food Code allows food establishments to use **TIME ONLY** to hold TCS foods without temperature control under the following conditions:

Requirements based on time length chosen

4-hour option:

- The food must begin at 41°F or below; or 135°F or above (i.e. cut tomatoes, pancake / waffle batters may begin at any temperature).
- Food must be disposed when the food has reached the 4-hour time limit. Food cannot be placed back into refrigeration and/or reused.

6-hour option:

- The food must begin at 41°F or below (cut tomatoes may begin at any temperature below 70°F).
- The food may not rise above 70°F while held using time as a public health control.
- Temperatures of the food must be taken periodically to ensure the food does not rise above 70°F or the food must be held in equipment that has an ambient air temperature cold enough to maintain the food at 70°F or below.
- Food that rises above 70°F must be disposed of immediately. Food must be disposed of when it has reached the 6-hour time limit. Food cannot be placed back into refrigeration and/or reused.

Food product(s) that will be held under time control and option

Food product(s) assembly procedure (explain how food is prepared from start to finish, include time frame)

Time control begins at (list food for each/either?):	
Cooking completion:	
Temperature control removal:	
Location of food during time as control:	

Labeling
The foods must be marked or identified to indicate when the time control begins and when the time limit expires (4 hours or 6 hours). Food that is not marked or labeled must be discarded immediately.
Labeling method (tape, time stamps, log, etc.):

Disposal time and method
Amount of time food products will be under time as control:
If 6-hour time as control, explain how temperature will be monitored:

***** Food remaining at time limit will be pulled and disposed of in refuse container. *****

Regulation requirements

- A food establishment that serves a highly susceptible population may **NOT** use time as the public health control for raw eggs.
- Management shall maintain this written procedure at the above location and shall provide it to McHenry County Department of Health Division of Environmental Health upon request.

I agree to follow the procedures outlined above and understand that failure to do so may result in documented violation.

Person-in-Charge Signature: _____ **Date:** _____

Additional Notes: