

Facility Name: _____

Facility Address: _____

Time/Temperature Controlled for Safety (TCS) foods stored without temperature control must be monitored for time control instead. Food left out of refrigeration or hot holding under time as a control must begin at 41°F or less if removed from cold holding, or 135°F or greater if removed from hot holding or cooking. Foods must be fully cooked to their minimum required cooking temperature first. This also applies to a working supply of TCS food before cooking or READY-TO-EAT TCS food that is displayed or held for sale or service for immediate consumption.

Yes No Do you plan to use Time as a Control in your facility?

Written procedures must be prepared in advance, maintained in the Food Establishment, and made available to the Snohomish County Health Department upon request. WAC 246-215 (03530)

List each food item that will be held using Time as a Public Health Control:

Food	Temperature when Starting	How Food will be Marked for 4 Hour Discard Time?

1. Time control starts with the time that food is removed from temperature control equipment, or the time that it becomes a TCS food (i.e. when a tomato is cut, or a shelf-stable packaged food is opened when the label states "Refrigerate After Opening") IF they are below 70 degrees.
2. A thermometer must be available and used to check the food temperature.
3. Food must be labeled or identified to indicate the time that is 4 hours after the food is removed from temperature control.
4. Food must be cooked and served or discarded if not sold within 4 hours from the time when the food is removed from temperature control (as marked on the food).
5. If an inspection reveals that the rules are not being followed, the use of time as a control will no longer be allowed.

Signature of Operator _____ Date _____

Signature of EHS _____ Date _____