

Environmental, Health, and Safety Office Facilities Management and Planning

Brandon Clidence Public Health Specialist 285-2825; baclidence@bsu.edu

Time As A Public Health Control Application

For Using Time Control Only to Hold Potentially Hazardous Foods

Facility Name:	Location:	ISDH/BSU Registration Number:
Owner:	Owner Address:	Date:
Manager:	Manager Phone:	Manager Email:
Person-In-Charge of this food service event:	PIC Phone:	Certified Food Handler:
Type of Service/Establishment (Subject of this Application): Permanent Establishment Temporary Food Service		
Location:	☐ Catering	☐ Other:
I am completing this written procedure because I desire to utilize "time only as a public health control" to hold working supplies of potentially hazardous food(s) in my food service establishment or service location. The following is a description of the standard procedures and policies I will use to operate the food service in compliance with 410 IAC 7-24 and in order to protect the health and safety of the public. I have also attached additional information or control charts if referenced below. REQUIREMENT Identify specific food(s) that will be held utilizing "time only as a public health control" (e.g., pizza, egg rolls, hamburgers, pasta salad, buffet). Failure to adequately specify the foods (or identify their location) in this Application may necessitate their discard if they are found to be within the "critical" temperature zone and not adequately identified or time marked. PROPOSED PROCEDURE		
REQUIREMENT		
Identify specific location(s) [e.g., display cabinet, counter next to fryer, suite table(s)] and style of presentation [buffet, individual portions, etc.] of the above listed food(s) that will be held while utilizing "time only as a public health control".		
PROPOSED PROCEDURE		

REQUIREMENT		
Identify the point at which "time only as a public health control" will begin for each identified food (e.g, when pizza is		
taken from oven, when spaghetti is removed from thermal cabinet, when turkey wraps are removed from refrigerator).		
[Foods must be at proper holding temperatures ($\leq 41^{\circ}$ F or $\geq 135^{\circ}$ F) at start of "time only as a public health control".]		
PROPOSED PROCEDURE		
REQUIREMENT		
Identify the manner in which the 4-hour time limit will be marked for each identified food (e.g., stamped on pizza box,		
pasta salad container marked with grease pencil, written on wrapped sandwich label; buffet contents or batch containers		
marked or color-coded or their locations cross-referenced to visually observable control charts with times indicated)		
PROPOSED PROCEDURE		
REQUIREMENT		
Foods subject to "time only as a public health control" and not consumed within the 4-hour limit must be discarded in a		
manner that prevents their use or consumption – adulterated, made inaccessible, and otherwise confirmed as discarded.		
PROPOSED PROCEDURE		
1.10.000.000		
RULES AND REGULATIONS		
☐ Yes ☐ No ☐ understand the life of all food(s) held utilizing "time only as a public health control" is limited to four (4) hours.		
☐ Yes ☐ No Tunderstand once "time only as a public health control" has begun, the food(s) may not be returned to temperature		
control for subsequent use elsewhere or beyond the 4-hour limit – regardless if proper temperatures were maintained.		
☐ Yes ☐ No I understand the food(s) must be cooked and served, served if ready-to-eat, or discarded, within 4 hours from the point in		
time when the food(s) are removed from temperature control or preparation and put at room or ambient temperature.		
☐ Yes ☐ No I understand that if several ready-to-eat foods are combined in one product using "time only as a public health control",		
the 4-hour time limit begins at the time the first product (e.g., omelet, sandwich, or salad ingredient) is put out.		
☐ Yes ☐ No I understand food(s) that are not marked, or are marked to exceed a 4-hour limit must be discarded.		
☐ Yes ☐ No I understand that once a food has become subject to "time only as a public health control" it may not be reused.		
☐ Yes ☐ No I understand that all other food service sanitation requirements under 410 IAC 7-24 remain in effect at the establishment ,		
food service location, or event.		
☐ Yes ☐ No I understand these written procedures (and any attachments and control charts or records in progress) must be readily		
available in the establishment or food service location and made available for review upon request.		
Remember that the "expiration" time for these foods must be marked for immediate visual identification to staff		

SUBMITTED BY:

I understand that I must operate my food service establishment or operation according to these procedures each day that "time only as a public health control" is being utilized.

Name (print)	Title (print)
Signature	Date