



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

RULES AND REGULATIONS
<input type="checkbox"/> Yes <input type="checkbox"/> No I understand the life of all food(s) held utilizing “time only as a public health control” is limited to four (4) hours.
<input type="checkbox"/> Yes <input type="checkbox"/> No I understand 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.
<input type="checkbox"/> Yes <input type="checkbox"/> 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.
<input type="checkbox"/> Yes <input type="checkbox"/> 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.
<input type="checkbox"/> Yes <input type="checkbox"/> No I understand food(s) that are not marked, or are marked to exceed a 4-hour limit must be discarded.
<input type="checkbox"/> Yes <input type="checkbox"/> No I understand that once a food has become subject to “time only as a public health control” it may not be reused.
<input type="checkbox"/> Yes <input type="checkbox"/> 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.
<input type="checkbox"/> Yes <input type="checkbox"/> 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.**

<b>Name (print)</b>	<b>Title (print)</b>
<b>Signature</b>	<b>Date</b>