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MARION COUNTY HEALTH AND HUMAN SERVICES

TIME AS A PUBLIC HEALTH CONTROL (VIOLATION 3-501.19)

Facility Name: _____ Email: _____

Address: _____ Phone: _____

Number, Street, City, State, Zip Code

Food Item(s):

Which foods will be held under time control (Check all that apply)

- ☐ Pizza ☐ Butter ☐ Rice (Sushi/Sticky) ☐ Sushi ☐ Cut Melon ☐ Boba/Tapioca Pearls
☐ Raw Eggs ☐ Spring Rolls ☐ Cut Tomatoes ☐ Cheese ☐ Milk ☐ Sprouts
☐ Hot Buffet Items ☐ Cold Buffet Items ☐ Cut Leafy Greens (lettuce, cabbage, etc) ☐ Cooked Veggies
☐ Other: _____

Tracking Time:

How will you monitor the time once food items are removed from temperature control?

☐ Electronic Timers ☐ Notepads ☐ Dry Erase Boards ☐ Stickers ☐ Other _____

OR

☐ Duration of service is less than 4 hours (i.e., lunch service 11:00 am – 1:00 pm)

Describe procedure (include who will monitor the time, how long food will be held without temperature control and what will be done with leftovers): _____

**FOOD HELD UNDER TIME CONTROL MUST BE DISCARDED AFTER 4 HOURS
OR AFTER THE FOOD SERVICE IS COMPLETED.**

Does this plan apply to any other facility in Marion County? If yes, please list:

Does this Food Establishment serve a Highly Susceptible population? ☐ Yes ☐ No

If yes, then time control may not be used as the public health control for raw eggs (3-501.19(D)).

Food Establishment Representative: _____

Print Name

Signature _____ Date: _____

This written procedure to be used at the named Food Establishment above has been:

☐ Approved

☐ Not Approved

Approved by: _____

Date: _____

Time Control Requirements

If time without temperature control is used as the public health control for a working supply of potentially hazardous food (time/temperature control for safety food (TCS) before cooking, or for ready-to-eat potentially hazardous food (TCS Food) that is displayed or held for sale or service:

1. Written procedures shall be prepared in advance, maintained in the Food Facility and made available to the regulatory authority upon request,
2. The food shall have an initial internal temperature of 41°F or less when removed from cold holding or 135°F or greater when removed from hot holding,
3. The food shall be marked to indicate the time that is 4 hours past the point in time when the food is removed from temperature control,
4. The food shall be cooked and served, served if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control, and
5. The food in unmarked containers or marked to exceed a 4-hour limit shall be discarded.

Examples of Time Tracking Tools

