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|  |  | **3-501.19 Time as a Public Health Control.** |
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|  |  | (A) Except as specified under ¶ (D) of this section, 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) before cooking, or for ready-to-eat potentially hazardous food (time/temperature control for safety food) that is displayed or held for sale or service: |
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|  |  | (1) Written procedures shall be prepared in advance, maintained in the food establishment and made available to the regulatory authority upon request that specify: Pf |
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|  |  | (a) Methods of compliance with Subparagraphs (B)(1)-(3) or C)(1)-(5) of this section; Pf and |
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|  |  | (b) Methods of compliance with § 3-501.14 for food that is prepared, cooked, and refrigerated before time is used as a public health control. Pf |
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| ***Time – maximum up to 4 hours*** |  | (B) If time without temperature control is used as the public health control up to a maximum of 4 hours: |
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|  |  | (1) The food shall have an initial temperature of 5°C (41°F) or less, or 7°C (45°F) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control; P |
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|  |  | (2) The food shall be marked or otherwise identified to indicate the time that is 4 hours past the point in time when the food is removed from temperature control; Pf |
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|  |  | (3) The food shall be cooked and served, served at any temperature if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control; P and |
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|  |  | (4) The food in unmarked containers or packages, or marked to exceed a 4-hour limit shall be discarded. P |
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| ***Time – maximum up to 6 hours*** |  | (C) If time without temperature control is used as the public health control up to a maximum of 6 hours: |
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|  |  | (1) The food shall have an initial temperature of 5ºC (41ºF) or less when removed from temperature control and the food temperature may not exceed 21ºC (70ºF) within a maximum time period of 6 hours; P |
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|  |  | (2) The food shall be monitored to ensure the warmest portion of the food does not exceed 21ºC (70ºF) during the 6‑hour period, *unless an ambient air temperature is maintained that ensures the food does not exceed 21ºC (70ºF) during the 6-hour holding period*; Pf |
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|  |  | (3) The food shall be marked or otherwise identified to indicate: Pf |
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|  |  | (a) The time when the food is removed from 5ºC (41ºF) or less cold holding temperature control, Pf and |
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|  |  | (b) The time that is 6 hours past the point in time when the food is removed from cold holding temperature control; Pf |
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|  |  | (4) The food shall be: |
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|  |  | 1. Discarded if the temperature of the food exceeds 21°C (70°F), P or |
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|  |  | 1. Cooked and served, served at any temperature if ready-to-eat, or discarded within a maximum of 6 hours from the point in time when the food is removed from 5ºC (41ºF) or less cold holding temperature control; P and |
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|  |  | (5) The food in unmarked containers or packages, or marked with a time that exceeds the 6-hour limit shall be discarded. P |
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|  |  | (D) A food establishment that serves a highly susceptible population may not use time as specified under ¶¶ (A), (B) or (C) of this section as the public health control for raw eggs. |