

Standard Operating Procedures for

Facility Name: _____

Time as a Public Health Control – not allowed for Highly Susceptible Populations

Why:	Bacteria in food multiply quickly at room temperatures.
Who:	Food workers responsible for cooling/holding/serving food.
When:	When potentially hazardous food is removed from temperature control (hot or cold) and displayed or held at room temperature for immediate consumption. <input type="checkbox"/> _____
Where:	Where food is and held for display and service at room temperature. <input type="checkbox"/> _____
How: Marked Containers	Food must be served or thrown out within 4 hours from the time it is removed from temperature control. This includes cooling time - the time the food was between 41 °F and 140 °F . Mark the containers to indicate the time the food was removed from temperature control. <input type="checkbox"/> Describe your labeling procedure: _____
Records	
Correction:	Throw out food that has exceeded a total of 4 hours at room temperature including the cooling time, or has been at room temperature for an unknown time. <input type="checkbox"/> _____
PIC Verification:	Verify that food is appropriately marked. Verify that marked food is removed within 4 hours. <input type="checkbox"/> _____

Prepared or revised by:

Signature: _____ Date _____