

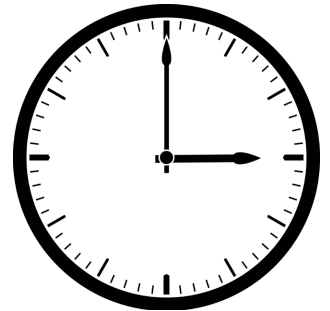
TIME ONLY AS A CONTROL

Code Section: 3-501.19 Time as a Public Health Control

Time Only as a Control is using time as the only control when temperature control is not available. If using Time Only as a Control, strict limitations must be in place and followed to slow the growth of disease causing bacteria and to prevent toxin formation.

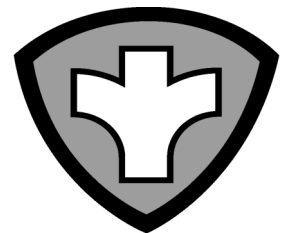
How to implement Time Only as a Control with a 4 hour limit:

- The food shall have an initial temperature of:
41°F or less (If removed from cold holding temperature control)
135°F or greater (If removed from hot holding temperature control)
- 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
- 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
- The food in unmarked containers or packages, or marked to exceed a 4 hour limit, shall be discarded



How to implement Time Only as a Control with a 6 hour limit (Cold Food Only):

- The food shall have an initial temperature of:
41°F or less when removed from cold holding temperature control
- The food should not exceed a temperature of **70°F** within a **6 hour** period
- The food should be monitored to ensure that the warmest portion of the food does not exceed **70°F** during the **6-hour** period, unless an ambient air temperature is maintained that ensures the food does not exceed **70°F** during the **6-hour** period.
- The food shall be marked or otherwise identified to indicate:
 - The time when the food is removed from **41°F** or less cold holding temperature control.
 - The time that is **6 hours** past the point in time when the food is removed from the cold holding temperature control.
- The food should be discarded if the temperature of foods exceeds **70°F**
- The food should be cooked and served, served a 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 **41°F** or less cold holding temperature control



Public Health
Prevent. Promote. Protect.

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Raw Eggs can not be held under Time Only as a Control in establishments that serve a highly susceptible population such as young children, older adults, or the immunocompromised.