



## TIME ONLY AS A PUBLIC HEALTH CONTROL PROCEDURE

Facility: \_\_\_\_\_

1. \_\_\_\_\_ is removed from mechanical refrigeration/temperature control – product initially being held at less than or equal to 41 degrees Fahrenheit or greater than or equal to 135 degrees Fahrenheit.
2. \_\_\_\_\_ is marked with a discard time not to exceed 4 (four) hours from the time it's removed from refrigeration/temperature control.
3. At the end of 4 (four) hours, any remaining \_\_\_\_\_ is discarded.
4. \_\_\_\_\_ in unmarked containers or packages shall be discarded.
5. \_\_\_\_\_ that is prepared, cooked, and refrigerated before time as a public health control is used (eg. egg rolls) shall comply with the cooling requirements below by  
\_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_.

SIGNED: \_\_\_\_\_

**NOTE: BY USING THIS PROCESS AS A PUBLIC HEALTH CONTROL, ONCE PRODUCT IS REMOVED FROM MECHANICAL REFRIGERATION/TEMPERATURE CONTROL IT MAY NOT BE RETURNED TO REFRIGERATION/TEMPERATURE CONTROL, IT MUST BE DISCARDED.**

Keep this in mind when pulling product out just before the end of the day/service period.