



Public Health
Prevent. Promote. Protect.

JO DAVIESS COUNTY HEALTH DEPARTMENT

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HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

Using Time Alone as a Public Health Control to Limit Bacteria Growth in Time/Temperature Control for Safety Foods

- Time alone can be used as a public health control for a working supply of time/temperature control for safety food before cooking, or for ready-to-eat time/temperature control for safety food that is displayed or held for service for immediate consumption if:
 - Food has an initial, internal temperature of 41°F or less when removed from cold holding, or 135°F or greater when removed from hot holding
 - Food is marked to indicate the time that is 4 hours past the point in time when the food is removed from temperature control
 - Food is served or discarded within 4 hours from the point in time when the food is removed from temperature control
 - Food in unmarked containers or packages, or exceeded a 4 hour time limit, is to be discarded
 - Written procedure is kept on premises and available for review, upon request
- All food that is prepared, cooked, and refrigerated before time is used as a public health control is to follow procedures & time guidelines for the cooling of food.
- Avoid mixing different batches of food together in the same container. If different batches of food are mixed together in the same container, use the time associated with the first batch of food as the time by which to cook, serve, or discard all the food in the container.