



Alexandria Health Department

www.alexandriava.gov/FoodSafety

TIME AS A PUBLIC HEALTH CONTROL PROCEDURE

ESTABLISHMENT NAME: _____

ESTABLISHMENT ADDRESS: _____

Time only, rather than time in conjunction with temperature control, **up to a maximum of 4 hours**, will be used as the public health control for the following food item(s):

_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____
_____	_____

1. Food shall have an initial temperature of 41°F or less if removed from cold holding temperature control, or 135°F or greater if removed from hot holding temperature control;
2. 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;
3. 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; and
4. Food in unmarked containers or packages, or marked to exceed a 4 hour limit shall be discarded.

PIC / CFM: _____ (Print)
 _____ (Signature) DATE: _____

EHS: _____ (Signature) DATE: _____

NOTE: A copy of this document will be maintained on file with the Alexandria Health Department.