



TIME AS PUBLIC HEALTH CONTROL LOG

1. If time is to be used as a public health control a written procedure shall be prepared in advance and made available to your inspector at the time of their visit.
2. Check the food is at proper temperature (below 41°F or above 135°F).
3. Fill in the details of each food item removed from temperature control.
4. Verify that the food is served, cooked and served, or discarded at 4-hour time.

Date	Start Time	Food	Time Discarded or Used	Recorded By	PIC Review