



# Time as a Public Health Control

## RI Food Code Section 1.5.3

### Guidance for Industry

#### Using Time as a Public Health Control for Hot and/or Cold Food

With **written procedures** approved by the Center for Food Protection, Rhode Island Department of Health, it is possible for your facility to hold time temperature control for safety (potentially hazardous) foods without temperature controls if certain requirements are met. Food can be held for **four hours maximum** but if the food **never** > 70 ° F, it can be held for **six hours**.

#### Requirements

- Food must be properly cooked and/or cooled before using time as a public health control.
- Hot food is **at least 135° F** & cold food must be **41° F** or less when removed from temperature control.
- The food is marked or identified to indicate the time that it must be used by or discarded.
- Food is kept for a maximum of **4 hours or 6 hours only if it never goes > 70 ° F**.

**If keeping food for 6 hours ✓ temperature regularly and discard if > 70 ° F.**

- The disposition of the food is recorded.
- Food not sold for consumption on the premises (to go orders) must be labeled: **“Product must be refrigerated if not consumed immediately after purchasing.”**
- Records or logs must be kept for **90** days tracking food that is held using time as a public health control. If holding food out of temperature control for 6 hours, a record of temperature monitoring is needed to show that the food does not go **above 70 ° F**. These documents must be available when requested during an inspection. An example of a record is attached.

**NOTE: Using time as a public health control is not allowed if establishment serves a highly susceptible population such as a health care facility.**

**The application to use time as a public health control is attached. Submit to:**

**Rhode Island Department of Health, 3 Capitol Hill, Room 203, Providence, RI 02908.**

