



FOOD PROTECTION GUIDANCE

TIME INSTEAD OF TEMPERATURE

WHAT IS IT?

Instead of using temperature (41 F or below, 135 F or higher) as a way to control the growth of organisms, you can use time instead.

HOW DOES IT WORK?

TIME WITHOUT TEMPERATURE CONTROL - MAXIMUM OF FOUR HOURS

1. The food **MUST** have an initial temperature of:
 - 41 degrees Fahrenheit or less when removed from cold holding;
 - 135 degrees Fahrenheit or more when removed from hot holding.
2. The food must be cooked and served, or thrown away, within four hours from when the food is removed from temperature control.
3. Any food that has not been served, in unmarked containers or packages, or marked to last longer than a four hour limit **MUST** be thrown away.

TIME WITHOUT TEMPERATURE CONTROL - MAXIMUM OF SIX HOURS

1. The food **MUST** have an initial temperature of:
 - 41 degrees Fahrenheit or less when removed from cold holding. Food removed from hot holding does **NOT** apply to this.
2. The temperature of the food must be monitored. The food may not exceed 71 degrees Fahrenheit within the six hours.
3. Food that goes above 70 degrees Fahrenheit, that is not served, is in unmarked containers or packages, or marked to last longer than a six-hour time limit **MUST** be thrown away.

WHAT IS REQUIRED?

1. Your facility must be licensed as a risk level 4. If you are unsure what your risk level is, refer to your food service operation or retail food establishment license.
2. Written procedures must be prepared, kept in the facility, and ready to show the sanitarian conducting the inspection. The procedures should clearly state for which foods this process of time instead of temperature is being used. The procedures should clearly state:
 - a. Which foods use time instead of temperature.
 - b. How the food will be stored.
 - c. How the food will be monitored and marked to show when food must be thrown away.
 - d. What procedures are followed if food is not marked.
 - e. Who is responsible for the monitoring and throwing away of food.
3. The food **MUST** be marked (or otherwise identified) to show the time that is four hours (or six hours if applicable) past the point in time the food is removed from temperature control.

QUESTIONS?

Contact the Delaware Public Health District: _____ at _____.

name *phone*