



FOOD PROTECTION PROCEDURE

TIME INSTEAD OF TEMPERATURE

Facility Name: _____ Date Created: _____

Food Item: _____

Ingredients: _____

TIME CONTROL

Time control begins at the end of the cooking process when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the box that shows the beginning of time control.

- Cooking Completion - time begins at the end of the cooking process: i.e. cooked pizza removed from the oven.
Removal from hot or cold holding - time begins when the food is removed from temperature control: i.e. casserole is removed from hot holding unit, sub sandwiches removed from refrigerator.
Assembly from Room Temperature Ingredient(s) - time begins when preparing from room temperature ingredients: i.e. tuna salad, cut melons.

PROCEDURES

Please describe your procedures for handling of food from the time the cooking process has ended or when the food is otherwise removed from temperature control: (Attach additional sheet if needed. Is sheet attached? Yes No)

Multiple horizontal lines for describing procedures.

HOLDING TIME

4 hours 6 hours (41 F or below only) Other (Please List)

LABELING METHOD:

Horizontal line for labeling method.

Contact at Delaware Public Health District: