TIME AS A PUBLIC HEALTH CONTROL
(6 hour rule only)

1. Written procedures must be provided when time as a control is being used for food safety. The procedures must be maintained in the establishment and made available to the health department upon request.

2. The written procedures must include the following information:

   Facility Name: _____

   Identify **ALL food items that are to be used under time as a control (below or attach separate list):

   - _____

   - _____

   - _____

   - _____

   - _____

   - _____

   - _____

   NOTE: **ALL** foods used under time only as a control shall be marked or otherwise identified with the start time and the discard time {a label will be placed on ALL food container(s) with the start and end time.}

   NOTE: Foods (listed in this procedure) in unmarked containers/packages or marked to exceed the 6 hour limit shall be discarded.

   NOTE: **ALL** foods used under time only as a control shall be served or discarded within 6 hours of removing from temperature control.

   NOTE: Time/Temperature Control for Safety (TCS) foods are to have an initial temperature of 41°F or less when removed from temperature control.

   NOTE: **NO PART** of the food shall exceed 70°F in temperature.

   NOTE: Tomatoes **DO NOT** have to have an initial start temperature of 41ºF. Time would start as soon as the tomatoes are cut. This is the only exception to the rule.

   NOTE: If necessary, foods that have been cooked and cooled shall be cooled as followed:

   - 135ºF to 41ºF within 6 hours, but must reach 70ºF within the first 2 hours.

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2015 Georgia Food Code Rules for "Time as a Public Health Control"

Rule -511-6-1-.04(6)(i)

(i) Time as a Public Health Control.

1. Except as specified under paragraph 4 of this subsection, if time without temperature control is used as the public health control for a working supply of time/temperature control for safety food before cooking, or for ready-to-eat time/temperature control for safety food that is displayed or held for sale or service, written procedures shall be prepared in advance, maintained in the food service establishment, and made available to the regulatory authority upon request that specify: **Pf**
    (i) Methods of compliance with paragraphs 2(i) - (iii) or 3(i) through (v) of this subsection; and
    (ii) Methods of compliance with the cooling of time/temperature control for safety food that is prepared, cooked, and refrigerated before time is used as a public health control. **Pf**

3. If time without temperature control is used as the public health control up to a maximum of 6 hours:
    (i) The food shall have an initial temperature of 41°F (5°C) or less when removed from temperature control and the food temperature may not exceed 70°F (21°C) within a maximum time period of 6 hours; **P**
    (ii) The food shall be monitored to ensure the warmest portion of the food does not exceed 70°F (21°C) during the 6-hour period, unless an ambient air temperature is maintained that ensures the food does not exceed 70°F (21°C) during the 6-hour holding period; **Pf**
    (iii) The food shall be marked or otherwise identified to indicate: **Pf**
        (I) The time when the food is removed from 41°F (5°C) or less cold holding temperature control, **Pf** and
        (II) The time that is 6 hours past the point in time when the food is removed from cold holding temperature control;
    (iv) The food shall be:
        (I) Discarded if the temperature of the food exceeds 70°F (21°C), **P** or
        (II) Cooked and served, served at any temperature if ready-to-eat, or discarded within a maximum of 6 hours from the point in time when the food is removed from 41°F (5°C) or less cold holding temperature control; **P** and
    (v) The food in unmarked containers or packages, or marked with a time that exceeds the 6-hour limit shall be discarded. **P**

4. A food service establishment that serves a highly susceptible population may not use time as the public health control for raw eggs.