

Facility Name: _____

Facility Address: _____

Due to changes in the Washington State Administrative Code (WAC), the Snohomish County Health Department is requiring this process to be reviewed and approved prior to implementing.

Yes No Do you plan to use Time as a Control in your facility?

This written plan has been developed in accordance with WAC 246-215 (03530) and will be reviewed and approved on a case-by-case basis. The written plan should address the requirements below.

List each food item that will be held using Time as a Public Health Control:

Food	Temperature	How Food will be Marked for 4 Hour Discard Time

1. Food left out of refrigeration or hot holding under time as a control must begin at 41°F or less if removed from cold holding, or 135°F or greater if removed from hot holding or cooking;
2. A thermometer must be available and used to check the food temperature;
3. Food must be labeled or identified to indicate the time that is 4 hours after the food is removed from temperature control;
4. Food must be cooked and served or discarded if not sold within 4 hours from the time when the food is removed from temperature control (as marked on the food);
5. Time as a control can only be used for
 - a. A working supply of potentially hazardous food before cooking (like raw hamburger patties for cooking),
 - b. Or for food that is displayed for sale or service for **immediate consumption** (like wrapped sandwiches ready for the lunch crowd)
6. If an inspection reveals that the rules are not being followed. The use of time as a control will no longer be allowed.

Signature of Operator _____ **Date** _____

Signature of EHS _____ **Date** _____