**Conference for Food Protection**

**2012 Issue Form**

**Internal Number: 045**

**Issue: 2012 III-026**

**Title:**

Expanded Use of Time Only as a Public Health Control

**Recommended Solution: The Conference recommends...:**

that a letter be sent to the FDA requesting the 2009 Food Code (as modified by the Supplement issued in 2011) be amended to include new language to Section 3-501.19 as indicated below in underlined format:

(B) If time temperature control is used as the public health control up to a maximum of 4 hours:

(1) Except as specified in Subparagraph (a), the food shall have an initial temperature of 5ºC (41ºF) or less when removed from cold holding temperature control, or 57°C (135°F) or greater when removed from hot holding temperature control; P

(a) FOOD may be at ambient temperatures if it becomes POTENTIALLY HAZARDOUS during preparation, such as opening a hermetically sealed container or cutting POTENTIALLY HAZARDOUS plan foods.

(3) The food shall be cooked and served, served at any temperature if ready-to-eat, or discarded, within 4 hours from the point in time when the food is removed from temperature control or becomes POTENTIALLY HAZARDOUS; P and

It is the policy of the Conference for Food Protection to not accept Issues that would endorse a brand name or a commercial proprietary process.