### Time as a Public Health Control Application
Section 3-605 Denver Retail Food Establishment Regulations

| Facility Name: _____________________________ | Address: _____________________________ |
| Facility Contact: ___________________________ | Email address __________________________ |

#### Identify the specific food that will be held utilizing time as a public health control.

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#### Identify the specific location of the food that will be held with time as a public health control (i.e. buffet, counter, etc.).


#### Identify when time control begins:

- Cooking completion (time when food is finished cooking)
- Temperature control removal (ex: hot holding, refrigeration)
- Room temperature ingredient(s) assembly

#### Identify the labeling method that will be used (i.e. laminated cards; sticker labels, whiteboard, clipboard, etc.)
Label must clearly indicate time when food shall be cooked, served, or discarded.

#### Identify the disposal time and disposal method that will be used.

<table>
<thead>
<tr>
<th>Disposal Time (see time requirements below):</th>
<th>Disposal method (i.e. garbage, compost, etc.):</th>
</tr>
</thead>
<tbody>
<tr>
<td>4 hours</td>
<td></td>
</tr>
<tr>
<td>6 hours</td>
<td></td>
</tr>
</tbody>
</table>
Disposal Time Options:

To be eligible for 4 hours of Time Control – the following are required:
- The food must have an initial temperature of 41°F or below or 135°F or above when removed from temperature control
- Food shall be cooked, served, or discarded when the food has reached the 4-hour time limit. Food cannot be reused.

To be eligible for 6 hours of Time Control – the following are required:
- The food must have an initial temperature of 41°F or below.
- The food may not rise above 70°F while held using time as a public health control.
- Temperatures of the food must be monitored to ensure the food does not exceed 70°F or the food must be held in equipment that has an ambient air temperature cold enough to maintain the food at 70°F or below.
- Food that rises above 70°F must be disposed of immediately or the food must be disposed of when the food has reached the 6-hour time limit. Food cannot be reused if above 70°F or after 6 hours.

RULES AND REGULATIONS - Check each box to show you understand each requirement

☐ I understand once time as a public health control has begun, the food may not be returned to temperature control for subsequent use elsewhere or beyond the 4 or 6 hour limit – regardless if proper temperatures were maintained.
☐ I understand the food must be cooked, served, or discarded, within the 4 or 6 hours from the point in time when the food is removed from temperature control or preparation.
☐ I understand a 6 hour time limit can be used if food temperatures are maintained below 70°F.
☐ I understand that if several ready-to-eat foods are combined in one product using time as a public health control, the 4 or 6 hour time limit begins at the time the first product is removed from temperature control.
☐ I understand if the time from stocking to complete disposal is less than 4 or 6 hours at a buffet, then a blanket time tag is acceptable. If food items are intermittently added that will not be disposed of, then each food item must be marked.
☐ I understand the food shall be marked or otherwise identified to indicate the time that is 4 or 6 hours past the point in time when the food is removed from temperature control.
☐ I understand this application must be readily available in the establishment or food service location and made available for review upon request. I understand any changes in procedures shall be approved in advance by Denver Dept. of Environmental Health.

I agree to follow the procedures outlined in this application and understand that failure to do so may result in a documented violation of Chapter 23, Denver Retail Food Regulations.

Signature of Operator: __________________________________________ Date: __________________________

Questions or comments may be directed to Denver Dept. of Environmental Health, Public Health Inspection Division, at 311 from local area numbers or (720) 865-5391 or contact your Environmental Health Specialist.

This section to be completed by the Environmental Health Specialist

Facility ID: __________________________________________

Procedures Approved: ☐Yes ☐No EHS Signature: ______________________ Date: ______________

Comments: ________________________________________________________________