HACCP-Based SOPs

Using Time Alone as a Public Health Control to Limit Bacteria Growth in Time/Temperature Control for Safety Foods
(Sample SOP)

PURPOSE: To prevent foodborne illness by ensuring that time/temperature control for safety foods are not held in the temperature danger zone for more than 4 hours before being cooked or served.

SCOPE: This procedure applies to school nutrition employees that handle, prepare, cook, and serve food.

KEY WORDS: Temperatures, Holding, Time As a Public Health Control, Time/Temperature Control for Safety Foods, TCS Foods

INSTRUCTIONS:
1. Train school nutrition employees on using the procedures in this SOP. Refer to the Using and Calibrating Thermometers SOP.
2. Follow state or local health department requirements.
3. If state or local health department requirements are based on the FDA Food Code, establish written procedures that clearly identify the:
   - Specific foods for which time rather than temperature will be used to limit bacteria growth.
   - Corrective procedures that are followed to ensure that foods are cooled properly. Refer to the Cooling Time/Temperature Control for Safety Foods SOP.
   - Marking procedures used to indicate the time that is 4 hours past the point when the food is removed from temperature control, such as an oven or refrigerator.
   - Procedures that are followed when food is in the danger zone for greater than 4 hours.
4. Cook raw time/temperature control for safety food within 4 hours past the point when the food is removed from temperature control.
5. Serve or discard cooked or ready-to-eat food within 4 hours past the time when the food is removed from temperature control.
6. Avoid mixing different batches of food together in the same container. If different batches of food are mixed together in the same container, use the time associated with the first batch of food as the time by which to cook, serve, or discard all the food in the container.
HACCP-Based SOPs

Using Time Alone as a Public Health Control to Limit Bacteria Growth in Time/Temperature Control for Safety Foods, continued
(Sample SOP)

MONITORING:
1. School nutrition employees will continually monitor that foods are properly marked or identified with the time that is 4 hours past the point when the food is removed from temperature control.
2. School nutrition employees will continually monitor that foods are cooked, served, or discarded by the indicated time.

CORRECTIVE ACTION:
1. Retrain any school nutrition employee found not following the procedures in this SOP.
2. Discard unmarked or unidentified food or food that is noted to exceed the 4-hour limit.

VERIFICATION AND RECORD KEEPING:
School nutrition employees will mark or otherwise identify food as specified in the Instructions Section of this SOP. The school nutrition manager will verify that school nutrition employees are following this procedure by visually monitoring school nutrition employees and food handling during the shift. The school nutrition manager will complete the Food Safety Checklist daily. The Food Safety Checklist is to be kept on file for a minimum of 1 year.

DATE IMPLEMENTED: ______________________ BY: ______________________

DATE REVIEWED: ______________________ BY: ______________________

DATE REVISED: ______________________ BY: ______________________

USDA

2