



## “Time as a Public Health Control”

### What is ‘Time as a Public Health Control’?

It is a term that refers to the set of procedures used when time alone, rather than a combination of time and temperature, is used to ensure the safety of potentially hazardous food.

### When can I use ‘Time as a Public Health Control’?

Use it for potentially hazardous foods that are often or always held in the temperature danger zone when preparing or holding for immediate service.

### How do I use ‘Time as a Public Health Control’?

The ~~2005~~ Kansas Food Code requires you to do **all** of the following when you choose to use time alone as a control, rather than a combination of time and temperature.

1. Have written procedures (SOPs) on file at each site to explain exactly what your procedures are for using “time as a control” and for cooling food. KSDE has a sample SOP for using “Time as a Public Health Control” that is available @ [www.kn-eat.org](http://www.kn-eat.org) that can be used to revise to reflect your current procedures at your school and to list the potentially hazardous food items that “Time as a Public Health Control” is used for.
2. Identify on a log and/or mark the pan (or tray, bowl, etc.) of food with the time that is 4 hours past the point in time when the food was removed from temperature control.
3. Serve or discard all of the food within 4 hours.
4. Discard unmarked food and food which exceeds the 4 hour limit.



Remember: Many of the foods you serve do not need to be put into a process and can simply be handled with standard operating procedures (SOPs).

**A few “other” foods KSDE has been asked about recently include...**

- Peanut butter 
- Quick breads (banana, blueberry, zucchini, etc.) 
- Fruit pies, crisps & cobblers (except most pumpkin pies which are Process 3) 
- Kolaches with milk-based icing 
- Gelatin without fruit (with fruit is Process 1) 
- Canned cheese sauce 
- Bread with cheddar cheese or soft cheese as an ingredient (If soft cheese such as cream cheese is used as a **filling** it is a Process 2 if served hot and a Process 3 if served cold.) 

### Do I Have to Wash Banana Peels?



No. Although the SOP on ‘Washing Fresh Fruits and Vegetables’ provided by KSDE states that banana peels should be washed before bananas are cut for use in recipes, **all SOPs provided by KSDE may be revised or replaced** as long as all requirements of the Kansas Food Code are enforced. The Kansas Food Code does not require banana peels to be washed.

### HACCP To-Do List

#### Daily

- Apply all SOPs
- Record temps of cold holding units
- Record temps of food during receiving, prep, holding, & at end of serving period

#### Every Other Week

- Calibrate thermometers

#### Monthly

- Review logs for trends, sign & date
- Identify each menu item as Process 1, 2 or 3
- Complete Food Safety Checklist at each facility

#### Annually

- Review (& revise if needed) all SOPs
- Review (& revise if needed) food safety plan



If you have questions or need assistance, contact your area consultant or call the Child Nutrition & Wellness office at the Kansas State Department of Education at (785) 296-2276.