



ACTIVE MANAGERIAL CONTROL POLICY: TIME AS CONTROL SAMPLE LANGUAGE

Why this is important: Bacteria multiply rapidly in the temperature danger zone (between 41F and 135F). To prevent rapid bacterial growth, all time/temperature control for safety (TCS) food(s) must minimize time spent in the temperature danger zone.

Who does this apply to:	<i>Example(s):</i> All food employees are responsible for time/temperature control of TCS foods; shift managers are responsible for time/temperature control of TCS foods.
When will this be performed:	<i>Example(s):</i> Time/temperature control of TCS food occurs during lunch service only (11am-2pm); Time/temperature control of TCS food occurs at dinner service for par cooked chicken wings.
Where does this take place:	<i>Example(s):</i> Time/temperature control of TCS foods is performed at the cook line, at the cold prep assembly station, etc.
How is this completed:	<i>Example(s):</i> Time/temperature control of TCS foods is ensured by accurate labeling, time stamping/logging, and disposal of unserved food at the end of the time period.
Corrective Action:	<i>Example(s):</i> TCS foods that have been above 41F or below 135F for 4 hours or more are discarded. TCS foods that did not have an initial temperature of less than 41F or greater than 135F at the start of the time period
Monitoring Steps:	<i>Example(s):</i> The kitchen manager monitors temperatures 2 times during his/her shift using a clean and sanitized probe thermometer and reviews time stamping/log sheets to ensure entries are made each time product is removed from temperature control; kitchen employees monitor TCS food
Training of Staff:	<i>Example(s):</i> Food employees are required to read these food safety system procedures when they are hired. The kitchen manager then demonstrates the procedures for all employees; refresher training is provided through daily/weekly discussions.
Verification of Policy:	<i>Example(s):</i> The manager on duty ensures monitoring logs are completed each time product is removed from temperature control; the Person in Charge (PIC) reviews logs and spot checks TCS food temperatures using a clean, calibrated thermometer. If violations of this policy are repeated, modifications to the training protocol or monitoring steps will be made based on observations and this policy will be updated.