Requirements for Using Time as a Public Health Control

Allegheny County Article III Food Safety Rules and Regulations provide for the use of time instead of temperature as a public health control. The following requirements must be met in order for time to be used as the public health control for ready-to-eat potentially hazardous food (food requiring time and temperature control for safety, also known as TCS Food).

1. Written procedures must be developed by the food facility seeking to use Time as a Public Health Control.

2. These procedures must be approved by the Allegheny County Health Department Food Safety Program.

3. All staff working with this food must be familiar with the procedures.

4. A copy of the procedures must be available at the facility at all times.

5. The food must be marked with the “real time” that is four hours past the point in time when the food is removed from temperature control (i.e. a pizza taken from the oven at 11:00 a.m. would be marked for 3:00 p.m., a container of cut watermelon taken from the cooler at 4:00 p.m. would be marked with 8:00 p.m.)

6. If the food is not sold or consumed within four hours, it must be discarded.

7. Foods with different “expiration” times cannot be co-mingled in the same container.

8. Food that has no marked time, or for which time has expired, will be discarded.

Please contact our office if you have any questions or need clarification:

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