



## Requirements for Using Time as a Public Health Control

The following requirements must be met and approved by the Food Safety Program, Allegheny County Health Department in order for time to be used as the public health control for ready-to-eat potentially hazardous food. This is for food that is to be displayed or held for service for immediate consumption.

Written procedures must be developed and approved by the Food Safety Program. All staff working with this food must be familiar with the procedures. A copy of the procedures must be available at the facility at all times. These requirements must be met as well as incorporated into the written procedures:

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.)

- If the food is not sold within four hours, it must be discarded.
- Food with different “expiration” times cannot be co-mingled in the same container.
- Food which is unmarked, or for which time has expired, will be discarded when found at any inspection.

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

Allegheny County Health Department  
Food Safety Program  
3901 Penn Avenue, Bldg. #1  
Pittsburgh, PA 15224-1318  
412-578-8044  
[foodsafety@alleghenycounty.us](mailto:foodsafety@alleghenycounty.us)