Regulation 61-25: Retail Food Establishments

Time as a Public Health Control Measure for Hot or Cold Food

Citation 3-501.19 allows the use of Time as a Public Health Control for safety where food may be held between 41°F and 135°F if the following conditions are properly implemented:

- Written procedures, prepared in advance, must be maintained at the retail food establishment and made available to DHEC upon request.

For holding hot or cold foods without temperature control, a facility can develop a procedure to hold food up to a maximum of four (4) hours if:

- The food has an initial internal temperature of less than 41°F or greater than 135°F when removed from hot or cold holding temperature control; and
- The food is marked, or otherwise clearly identified with:
  - The time taken out of temperature control;
  - The four (4) hour discard time; or
  - Both.

For holding cold foods without temperature control, a facility can develop a procedure to hold food up to a maximum of six (6) hours if:

- The food has an initial internal temperature of 41°F or less when removed from temperature control; and
- The food temperature does not exceed 70°F at any time during the six (6) hour time period; temperature monitoring will be necessary.

Once the time limits are reached, any remaining food MUST BE SERVED OR DISCARDED IMMEDIATELY.