# Time as a public health control log

**Business name:** _____ **Location (premises, vehicle):** _____ **Date:** _____

**Time limit (from written procedure):** _____ **Foods allowed (from written procedure):** _____

Use time as the control only for food named in your written procedure and allowed by your local rules. When food leaves the fridge or hot holding, write the time and temperature and mark the discard time on the food. Serve, use or discard it by that time. Discard food without a marked time and food past its time.

| Date | Food, tray or batch | Time out | Temperature out °C | Discard by (time) | Time marked on food (Y/N) | Finished at (time) | Outcome (served, used, discarded) | Corrective action | Checked by (name, signature) |
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