

****Time as a Public Health Control** If hot or cold holding equipment is not being used, the TFE must monitor the time duration that food has been removed from cooking or hot/cold holding. Hot foods must be served within 4 hours and/or be discarded once the 4-hour mark has been exceeded. Cold foods must be served within 6 hours and/or be discarded once the 6-hour mark has been exceeded or the food has exceeded 70°F, whichever comes first.

Reference Figures



Figure 1. Example of temporary handwash station set up.