**Time as a Public Health Control Log**

**Instructions**: If using time alone as a public health control for selected TCS foods, record necessary time and temperature information on the log. Record any corrective action taken. Reference corresponding SOP to determine allowable times, temperatures, and discarding procedures.

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| **Date** | **Food Item** | **Time Food Removed from Temp Control** | **Time Food Must be Discarded** | **Temp of Food When Removed from Temp Control** | **Time Food is Discarded** | **Amount Discarded** | **Corrective Action Taken** | **Initials** |
| *Ex.) 9/5/21* | *1% milk cartons* | *10:30AM* | *2:30PM* | *40F* | *1:00PM* | *6 cartons* | *None needed* | *TJ* |
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