



Time in Lieu of Temperature and Date Marking Agreement

All “ready-to-eat” (RTE), “time/temperature controlled for safety” (TCS) foods such as those containing meat, poultry, seafood, milk, eggs, cut melons, cut tomatoes and cut leafy greens that are specifically listed below will be handled according to the following food safety criteria.

Every “person-in-charge” (PIC) and any staff member that prepares a RTE, TCS food (or opens the packaging of a commercially-made, non-exempt, RTE, TCS food) that is then removed from either cold or hot temperature control while being held until served to a customer, must mark or otherwise identify each food item to show the time that will be four (4) hours past the point in time from when it was removed from temperature control (the “Off” or “Expiration” time). Such foods must have an initial internal temperature of either 41° F (5° C) or below or 135° F (58° C) or above, except that cut melons, cut tomatoes and cut leafy greens may begin their hold times at room temperature as stated in the Ohio Department of Health’s 2010-02 Letter of Opinion.

Only cold TCS foods may be held under time control for longer than four (4) hours (up to six (6) hours later for the “Off” or “Expiration” time) if they are also marked with the exact time they were removed from temperature control (the “On” or “Start” time) and they are held at or below 70° F (21° C).

All timed food items must be consumed, served to a customer or discarded before the product’s specific holding time limit (the “Off” or “Expiration” time) has passed. If any such TCS food is found by a PIC, a staff member or the inspecting sanitarian to be either unmarked, improperly marked so as to appear to have exceeded its holding time limit, available for service to the public after the holding time limit has expired or is a six (6) hour, time-limited cold food product that is found being held at or above 70° F (21° C), the food item shall be discarded immediately and corrective action taken to prevent reoccurrence.

Also, all RTE, TCS food that will be held refrigerated at or below 41° F (5° C) for longer than 24 hours may only be held for a maximum retention time of up to seven (7) days. Since the day of preparation or the opening of a commercially-made package is to be counted as day one (1), the maximum “use thru” date is obtained by adding six (6) days to the date of preparation or opening and must be marked on the food item. An alternative marking system may be used if prior approval is granted by the inspecting sanitarian. Any such food items found by a PIC, a staff member or the inspecting sanitarian to be unmarked, marked improperly or past its proper maximum six (6) day “use-thru” date mark, shall be discarded immediately and corrective action taken to prevent reoccurrence.

<u>Specific Food Item(s) with Hold Times</u> (List below or use other side)	PIC Name _____ (please print)
	PIC Signature _____
	Operation Name _____
	Operation Address _____

On this date, the above-named food operation has entered into a time/temperature agreement with the Logan County Health District for the specific TCS foods and times listed. Any changes, deletions or additions to this agreement must be preapproved by the Logan County Health District.

Inspecting Sanitarian _____ Date _____ Revised 3/7/16 TMS