

# Wisconsin Food Code FACT SHEET



## Time as a Public Health Control

*When time/temperature control for safety (TCS) or potentially hazardous (PH) foods are kept out of temperature control to be displayed for sale or prior to preparation, controls must be in place to ensure product safety. Written procedures must be in place prior to implementation of using time as a public health control. If written procedures are determined inadequate or the plans are not followed (for example, improperly marked or unmarked foods), products will be discarded.*

### Time without Temperature Control – Maximum Amount of Time = 4 hours:

This procedure applies to food that begins the 4 hour period at temperatures of 41°F or colder or 135°F or warmer. All food must be labeled or otherwise recorded to identify the time when the food must be discarded. The amount of time from the point the food was removed from cold/hot holding may not exceed 4 hours. If food is taken out prior to cooking and serving, time starts when it is removed from refrigeration and the food must be cooked and served within 4 hours.

Product remaining out after 4 hours must be discarded and cannot be used for any other purpose.



### Time with Temperature Control – Maximum Amount of Time = 6 hours:

This procedure applies to food that begins the 6 hour period at temperatures of 41°F and do not exceed 70°F. The food temperature must be monitored to ensure that no part of the product exceeds 70°F, otherwise it will be discarded. All food must be labeled or otherwise recorded to identify when the food was removed from cold storage/refrigeration and when the food must be discarded. The amount of time from the point the food was removed from cold

holding may not exceed 6 hours. If food is taken out prior to cooking and serving, time starts when it is removed from refrigeration and the food must be cooked and served within 6 hours. Product remaining out after 6 hours must be discarded and cannot be used for any other purpose.



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### Retail Display of Cheese Curds Without Temperature Control– Maximum Amount of Time = 24 hours

Cheese curds must come from an approved source. Curds must be manufactured in a dairy plant but can be packaged for retail sale at the dairy plant, food processing plant, or fixed retail location of sale. Each retail package of cheese curds must be fully labeled and must include the date or the date and time of manufacture. If a date only is used, the curds may be sold only on that day. If a date and time are on the label, the curds may be sold for up to 24 hours from time of manufacture. Curds must be discarded after display for sale on the date of manufacture or after the 24 hours has passed when both date and time are included on label.

### Resources:

Requirements for specific plans can be found in the Wisconsin Food Code [3-501.19](#)

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### **REMEMBER!**

- *The clock starts when the food is removed from cold/hot hold.*
  - *Food should be labeled with a discard time and/or with the time it was removed from temperature control.*
  - *Time taken to prepare food is included in the 4 or 6 hours.*
  - *Food held out of temperature after 4 or 6 hours must be discarded.*
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