# Time as a public health control log

**Business name:** Example Bistro **Location (premises, vehicle):** Display counter **Date:**

**Time limit (from written procedure):** 4 hours **Foods allowed (from written procedure):** Sandwiches, salads, cakes

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) |
|---|---|---|---|---|---|---|---|---|---|
| 23/11 | Ham sandwiches | 10:30 | 4 | 14:30 | Yes | 13:20 | All sold | | Emma Clarke |
| 24/11 | Egg salad | 11:00 | 5 | 15:00 | Yes | 15:00 | 6 portions discarded | | James Patel |
| 25/11 | Cream cakes | 10:00 | 4 | 14:00 | Yes | 14:40 | Found late, discarded | Timer on the counter | Sophie Turner |
| 26/11 | Chicken wraps | 11:30 | 4 | 15:30 | Yes | 14:05 | All sold | | Daniel Hughes |
| 27/11 | Fruit cups | 09:45 | 3 | 13:45 | Yes | 13:45 | 4 portions discarded | | Olivia Bennett |
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