



**Based on the Colorado Retail Food Establishment Rules and Regulations §3-501.19**

*It is required that these procedures are kept at the location stated below and can be provided upon request.*

**Establishment Information:**

Establishment Name: \_\_\_\_\_

Establishment Address: \_\_\_\_\_

**Requirements (select one):**

- 4-hour timeframe
  - Food should start at 41°F or below, or at 135°F or higher. However, freshly made items like cut tomatoes or pancake batter can start at any temperature.
  - After 4 hours, any food must be thrown away and cannot be reused.
  
- 6- hour timeframe
  - Food must start at 41°F or below (cut tomatoes can be at any temperature under 70°F).
  - It cannot exceed 70°F while using time as a public health control.
  - Periodic temperature checks are required to ensure food stays at or below 70°F, or it must be kept in equipment that maintains that temperature.
  - Any food above 70°F must be disposed of immediately, and food must be discarded after 6 hours. Reuse is not allowed.

**Food that will be held under time control:**

Food product(s): \_\_\_\_\_  
\_\_\_\_\_

Food product(s) ingredients: \_\_\_\_\_  
\_\_\_\_\_  
\_\_\_\_\_



Food Assembly Procedure (Preparation Steps and Time Frame): \_\_\_\_\_

\_\_\_\_\_  
\_\_\_\_\_

**Time control begins at (select one):**

- Cooking completion
- Temperature control removal
- Room temperature preparation

Food Location During Control Period: \_\_\_\_\_

**Labeling:**

Foods need to be marked to show when the time control starts and when the 4-hour limit is up. If they aren't labeled, they must be thrown away right away.

Labeling method (tape, laminated cards, log, etc.): \_\_\_\_\_

**Disposal:**

Foods must be discarded after a 4-hour timeframe.

**Disposal Method:** \_\_\_\_\_

I agree to follow the procedures mentioned above and understand that not doing so could lead to a documented violation of the Colorado Retail Establishment Rules and Regulations.

Operator Signature: \_\_\_\_\_ Date: \_\_\_\_\_

Operator Name: \_\_\_\_\_ Date: \_\_\_\_\_

Visit our website for additional food safety resources  
[mesacounty.us/public-health](http://mesacounty.us/public-health)  
Or call our team at 970-248-6900