Time as a Public Health Control Log

Check the food is at proper temperature (below 41°F or above 135°F).
Fill in the details of each food item removed from temperature control.
Check the food is served, cooked and served, or discarded at 4-hour time.

Date	Start Time	Food	Time Discarded or Used	Recorded By	PIC Review
4/8/19	4:15pm	Example: Salsa	8:15pm	AB	CD