

Certification Of Food Temperature

I, _____ of the
_____ restaurant, confirm
that I tested the temperature of the prepared food at
_____ (time). The food was at _____ degrees F.

Any food not served within four (4) hours of the stated time will not be served to the public and will be discarded at or before _____ (4 hour time limit).

Pursuant to St. Louis County Food Code, chapter 3-501.19; **Time as a Public Health Control**

Time –maximum up to 4 hours

- (B) If time only, rather than time in conjunction with temperature control, up to a maximum of 4 hours, is used as the public health control.
- (1) The FOOD shall have an initial temperature of 5°C (41°F) or less if removed from cold holding temperature control, or 57°C (135°F) or greater if removed from hot holding temperature control;
 - (3) The FOOD shall be cooked and served, served if READY-TOEAT, or discarded, within 4 hours from the point in time when the FOOD is removed from temperature control

(signature)

(print name)