



Time control

Goal: Ensure cooked and ready-to-eat food (high-risk food) does not remain at room temperature for long enough to become unsafe.

What can go wrong?	What can I do?	How can I check?	What if it is not right?
Growth of food poisoning bacteria from food being in the temperature danger zone of 5°C to 60°C	<p>Use the 2 hour/4 hour rule to manage high-risk food temperatures.</p> <p>Only use the 2 hour/4 hour rule if:</p> <ul style="list-style-type: none"> • you know the temperature history of the food • you can show evidence that cooling processes are in line with the cooling rules in <i>Practices section 6: Cooling and freezing food</i>. 	Measure food temperatures at regular intervals during food practices, such as purchasing and receiving, preparation, displaying and serving.	<p>If cold or hot food is delivered in the temperature danger zone of 5°C to 60°C, ask the delivery person to show you evidence of the temperature of the food for the previous two hours.</p> <p>Reject high-risk foods that are delivered at the wrong temperature or where evidence of the temperature is not provided.</p> <p>Dispose of high-risk food that has been at room temperature for more than four hours.</p>

