



Article 2
Time and Temperature Relationships

113996.

(a) Except during preparation, cooking, cooling, transportation to or from a retail food facility for a period of less than 30 minutes, or when time is used as the public health control as specified under Section 114000, or as otherwise provided in this section, potentially hazardous food shall be maintained at or above 135°F, or at or below 41°F.

(b) Roasts cooked to a temperature and for a time specified in subdivision (b) of Section 114004 may be held at a temperature of 130°F.

(c) The following foods may be held at or below 45°F:

- (1) Raw shell eggs.
- (2) Unshucked live molluscan shellfish.
- (3) Pasteurized milk and pasteurized milk products in original, sealed containers.
- (4) Potentially hazardous foods held for dispensing in serving lines and salad bars during periods not to exceed 12 hours in any 24-hour period or held in vending machines. For purposes of this subdivision, a display case shall not be deemed to be a serving line.
- (5) Potentially hazardous foods held for sampling at a certified farmers' market.
- (6) Potentially hazardous foods held during transportation.

113998

If it is necessary to remove potentially hazardous food from the specified holding temperatures to facilitate preparation, this preparation shall in no case exceed two cumulative hours without a return to the specified holding temperatures.

114000

(a) Except as specified in subdivision (b), if time only, rather than time in conjunction with temperature, is used as the public health control for a working supply of potentially hazardous food before cooking or for ready-to-eat potentially hazardous food that is displayed or held for service for immediate consumption, the following shall occur:

- (1) The food shall be marked or otherwise identified to indicate the time that is four hours past the point in time when the food is removed from temperature control.
 - (2) The food shall be cooked and served, served if ready-to-eat, or discarded within four hours from the point in time when the food is removed from temperature control.
 - (3) The food in unmarked containers or packages or marked to exceed a four-hour limit shall be discarded.
 - (4) Written procedures shall be maintained in the food facility and made available to the enforcement agency upon request, that ensure compliance with this section and Section 114002, for food that is prepared, cooked, and refrigerated before time is used as a public health control.
- (b) Time only, rather than time in conjunction with temperature, may not be used as the public health control for raw eggs in the following food facilities:
- (1) Licensed health care facilities.
 - (2) Public and private school cafeterias.