

Time in Lieu of Temperature (TILT)

Application for Using Time in Lieu of Temperature .2609(i)(j)

Establishment Name: _____

Franchise/Corporate Name: (if applicable) _____

Location Address: _____

City: _____ State: _____ ZIP: _____

Mailing Address: _____

City: _____ State: _____ ZIP: _____

Contact Person: _____

Office Phone#: _____ - _____ - _____ Fax#: _____ - _____ - _____ E-mail: _____

(List multiple locations as an attachment)

Food / Menu Item: _____

Batch/Quantity: _____

Ingredients:

Procedures: (List each preparation step, required temperature and time frame) _____

Time Control

Time control begins at the completion of the cooking process when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.

Cooking Completion - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven.

Removal from hot or cold holding – time begins when the food is removed from temperature control: i.e. casserole is removed from hot holding unit, sub sandwiches removed from refrigerator.

Assembly from Room Temperature Ingredient(s) – time begins when preparing from room temperature ingredients: i.e. tuna salad, cut melons.

Holding Time

Maximum holding time for food is as follows. Check the appropriate box that represents your type of operation.

Take-out only: 2 hours

Eat-in only: 4 hours

Both take-out and eat-in: 2 hours

Food location during time holding: _____

Labeling Method (i.e. day dots, grease pencil, time clock): _____

This method includes: (check one) when time control begins discard time

Disposal Method: _____

Additional Information: _____

I agree to follow the procedures outlined in this application.

Applicant Signature _____ Date _____

The following to be completed by an authorized agent of the state:

Procedures Approved: Yes No Establishment ID # _____

EHS Signature: _____ EHS ID#: _____ Date: _____

Comments: _____

Disclaimer: Approval applies only to the food product(s) and procedures described in this application. Changes without pre-approval from an

Purpose: General Statute 130A-248 requires the Commission for Health Services to adopt rules governing the sanitation of facilities where food or drink is provided or served for pay. 15A NCAC 18A .2609 specifies written procedures for off temperature holding of ready-to-eat or working supplies of potentially hazardous food be approved by the Department. This form is developed to be used in requesting off temperature holding. A copy of the approved procedures shall be available in the establishment and one copy maintained in the establishment file in the local health department. **Preparation:** A responsible person shall complete *this form* and submit to the local health department or DENR for approval prior to initiating off temperature holding of foods in accordance with 15A NCAC 18A .2609. Alternate documentation may be submitted in lieu of this form if completed in accordance with 15A NCAC 18A .2609. **Disposition** Forms may be downloaded from <http://www.deh.enr.state.nc.us/ehs/forms.htm> or by requesting them from the Division of Environmental Health, 1632 Mail Service Center, Raleigh, NC. 27699-1632 (Courier 52-01-00)

authorized agent will void this approval.

DENR 2609
Environmental Health Services Section 12/08

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