

## 2 HOUR/4 HOUR RECORD

Food description	Date	Time taken out of temp control	Activity	Time placed back in temp control	Total time	Corrective action



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## **TEMPERATURE CONTROL**

- Maintain potentially hazardous food at a temperature of 5°C or below or 60°C and above. If food is kept between 5°C and 60°C, this temperature must be monitored and recorded.
- Remember when using the 4-hour/2-hour guide, that time periods are cumulative each time period that food is kept between 5°C and 60°C has to be added up to reach a total time.

## CORRECTIVE ACTIONS

- Potentially hazardous food that has been kept between 5°C and 60°C for less than two hours must be refrigerated or used immediately.
- Potentially hazardous food that has been kept between 5°C and 60°C for longer than two hours but less than four hours must be used immediately.
- Potentially hazardous food that has been kept between 5°C and 60°C for longer than four hours must be thrown out