

POLICY OF STATE OF DELAWARE DEPARTMENT OF CORRECTION	POLICY NUMBER 14.6	PAGE NUMBER 1 of 1
CHAPTER: 14	<b>RELATED ACA STANDARDS:</b> Section C 4-4321, 4-4322, 4-4323, 4-4324, 4-4325, US Public Health Service – 2014 Food Code	
	<b>SUBJECT:</b> TIME AND TEMPERATURE CONTROL	
<b>APPROVED BY THE COMMISSIONER:</b>  5/18/15		
<b>EFFECTIVE DATE:</b>		

- I. AUTHORITY: 29 Del. C. c. 89 § 8903 (4) (5) (7)
- II. PURPOSE: To establish a policy and procedure for the Food Service (FS) unit to ensure time and temperature control in order to destroy and/or limit the growth of micro-organisms.
- III. APPLICABILITY: All FS employees and all Department of Correction (DOC) security employees working within the FS unit.
- IV. POLICY: The FS unit will comply with time and temperature controls according to the Food Code, Chapter 3 § (4) and (5) that describe the destruction of organisms and/or limitation of the growth of organisms.
- V. PROCEDURES:

Temperature as a Public Health Control dictates that hot food must be held above 135 degrees Fahrenheit and cold food must be held below 41 degrees Fahrenheit.

Time as a Public Health Control dictates that food which is removed from temperature control for a period of time exceeding 4-hours shall be discarded.

Written procedures for the control of time and temperature shall be maintained within each region and the responsibility of the FS Director of that region.

