## Time as a Control for Holding Pizza by the Slice

When pre-approved by the Health Department for time control instead of temperature control, pizza may only be held for 4 hours. **After 4 hours, the product must not be served and must be discarded.** 

## **Procedures:**

- 1. Cook to the required minimum temperature: Pizzas must be cooked to 165°F.
- 2. <u>Measure and record the cook temperature</u>: Using a thermometer, measure the temperature of the hot pizza and record on the log below. *Note: if the temperature is lower than the required minimum cooking temp, return the pizza to the oven and continue cooking until it reaches the correct temperature.*
- 3. <u>Label with discard time</u>: Label the pizza box, cardboard circle the pizza rests on or other effective method with the time the pizza is to be discarded, that is, 4 hours after it is removed from the oven. The label must stay with the pizza until the entire pizza has been served or discarded. Record the time the food was placed on display, the discard time labeled on the pizza, and if sold within the 4 hours or thrown out.
- 4. <u>Serve by the slice</u>: Slices of pizza may be cut and individually reheated per customer request during the holding time.
- 5. <u>Monitor hold time</u>: Monitor labeling on the pizza to ensure it is discarded promptly when the 4-hour limit has been reached. Any pizzas that are not labeled must be discarded.

Date	Pizza Type	Cook Temp	Time Displayed	Labeled Time (4hrs)	Sold? Discarded?	
					S / D	Initials