

## THE 4 HOUR AND 2 HOUR RULE

| Food Description | Date | Time Out <sup>1</sup> | Activity | Time In <sup>2</sup> | Total Time | Corrective Action |
|------------------|------|-----------------------|----------|----------------------|------------|-------------------|
|                  |      |                       |          |                      |            |                   |
|                  |      |                       |          |                      |            |                   |
|                  |      |                       |          |                      |            |                   |
|                  |      |                       |          |                      |            |                   |
|                  |      |                       |          |                      |            |                   |
|                  |      |                       |          |                      |            |                   |
|                  |      |                       |          |                      |            |                   |
|                  |      |                       |          |                      |            |                   |
|                  |      |                       |          |                      |            |                   |
|                  |      |                       |          |                      |            |                   |

1 Time out of temperature and 2 time into temperature control

### *Food Safety Standard 3.2.2 Clause 7(3)*

As a general rule, the time ready to eat potentially hazardous food can be at temperatures between 5°C and 60°C is 4 hours. The optimum temperature for the growth of Pathogens is 40°C.

### Temperature Control

- Maintain potentially hazardous food at the correct temperature being 5°C or below / 60°C or 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 the time are cumulative and each 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 disposed of or destroyed.

**Manager approved (sign here):**

**Date:**