				Division of	<u> Environmental I</u>	<u>Health</u>
Applica	tion for Using Time in Lieu of	Temperature .2609(i)(j)				
Location Mailing Contact 1 Office Pl	Address: Address: Person: hone#: Fax	:#:E-mai	City:Sta	orate Name: (if apparete:ZIP:ate:ZIP: _		
Food / I Ingredi	Menu Item: ents:	Batch	/Quantity:	_		
Procedi	ures: (List each preparation ste	p, required temperature and tin				
	ontrol ntrol begins at the completion ably when using room tempera	0 1			0	0,
☐ Coo	king Completion - time begin	ns at the completion of the coo	oking process: i.	e. cooked pizza re	emoved from the o	ven.
	noval from hot or cold hold in hot holding unit, sub sandwich		od is removed fro	m temperature co	ntrol: i.e. cassero	ole is removed
	embly from Room Temperad, cut melons.	nture Ingredient(s) – time b	egins when prepa	ring from room te	mperature ingredi	ents: i.e. tuna
Holding	g Time					
Maximu	m holding time for food is as	follows. Check the appropria	ate box that repr	esents your type	of operation.	
☐ Take	e-out only: 2 hours	Eat-in only: 4 hours	□ B	oth take-out and	eat-in: 2 hours	
Food loo	cation during time holding:					_
	g Method (i.e. day dots, grease thod includes: (check one)			discard t	ime	_
Disposa	al Method:					
Additio	nal Information:					
I agree t	to follow the procedures outlin	ned in this application.				
Applicant Signature				Date		
Γ	The following to be completed by	an authorized agent of the state:				
	Procedures Approved: Yes	No Establishment ID #				
	EHS Signature:					
	Comments:					_
	Disclaimer: Approval applies only to authorized agent will void this approv					n an

NC Department of Environment & Natural Resources

DENR

Environmental Health Services Section 12/08

Time in Lieu of Temperature (TILT)

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 or by requesting them from the Division of Environmental Health, 1632 Mail Service Center, Raleigh, NC. 27699-1632 (Courier 52-01-00)