

# The 2 hour/4 hour rule

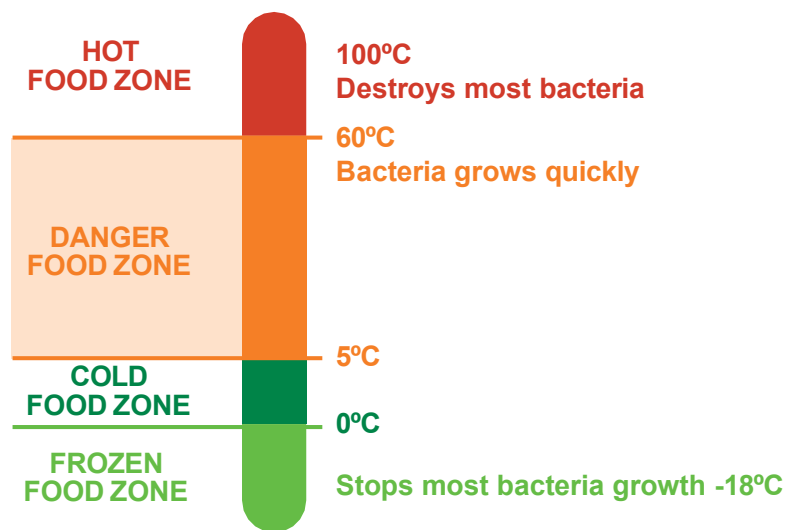
Food description	Date	Time taken out of temp control	Activity	Time placed back in temp control	Total time	Corrective action
<i>Example: Meat and salad sandwiches</i>	<i>21/04/23</i>	<i>10:30 am</i>	<i>Sandwich prep</i>	<i>11 am</i>	<i>30 min</i>	<i>Back in fridge</i>
		<i>12 noon</i>	<i>Display on top of lunch counter</i>	<i>1:20 pm</i>	<i>1 hr 20 mins + 30 mins 1 hr 50 min</i>	<i>Put 10 sandwiches back in fridge</i>


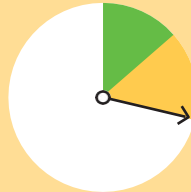
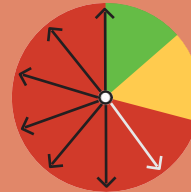
## Temperature control

- › 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 2 hour/4 hour rule, 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.



Total time between 5°C and 60°C		
Under 2 hours	2 to 4 hours	Over 4 hours
		
What you should do		
Ok to use or refrigerate at 5°C or less	Ok to use straight away	Throw away