

TCS Food Time-Control Log

TCS खाद्य समय-नियंत्रण लॉग

Code: TCS_TIME_001 · Haccp Ccp · Adhoc · FSMS — HACCP / FSSAI compliance record

LOGO

(affix / print here)

Outlet / Kitchen: _____ Date: _____ Shift / Meal: _____

WHY / PURPOSE	When food is held out of temperature control on the pass or buffet, 4-hour maximum. Start $\leq 5^{\circ}\text{C}$ cold or $\geq 57^{\circ}\text{C}$ hot; mark discard time; no return to temperature control.
	समय-नियंत्रित खाना: पकाने/नकालने का समय + अधिकतम 4 घंटे बाद फेंक दें।
REQUIRED BY	FSSAI Schedule 4, cl. 5.3.1.1 (time / temperature control) · HACCP CCP
	कौन भरे: लाइन शेफ

#	Product name (e.g. sushi rice, cut fruit, buffet dish)	Starting condition	Time removed from temperature control	Time by which item must be served or discarded (start + 4h)	Outcome	Quantity discarded (kg)	Shift lead PIN (verification)	Init.	CA#
1									
2									
3									
4									
5									
6									

One row = one entry / batch. Record the value or tick each column. Note any fail in the Corrective Action Log and reference its CA#.

Corrective Action Log — record any out-of-range / fail here and write its CA# beside the reading in the grid.

CA#	Date	Item / Area	Problem found	Corrective action taken	By

Recorded by: _____ Verified by / Supervisor: _____ Date: ____ / ____ / ____

TCS_TIME_001 · FSMS - Culirect · Blank master for manual logging

Retain 1 year or the food's shelf-life, whichever is longer (FSSAI Schedule 4, cl. 8.2). Any 'Out' / 'Fail' → corrective action + supervisor review.