

Application for Using Time in Lieu of Temperature Rule .2609 (h), (i)

Establishment Name: Burger King ID# _____

Location Address: All Burger King Restaurants in NC

City: Various State: NC ZIP: Various

Mailing Address: All Burger King Restaurants in NC

City: _____ State: _____ ZIP: _____

Contact Person: Ms. Mary Sandford, Mgr, Brand Protection Telephone # 305-378-7917

Food Product: Sliced, fully cooked ham

Food Product Description: fully cooked sliced ham to be used on breakfast items and sandwiches (These include sourdough bread, croissan'wiches, bagels and biscuits. Those products containing ham will have the ham icon marked on the packaging material.)

Recipe # N/A

Procedures for handling of food from the time of completion of the cooking process or when the food is otherwise removed from temperature control: Fully cooked sliced ham is held refrigerated (34 - 40 F) as received in vacuum packed 9.9oz pouches. Packet is removed from refrigeration, opened and placed in a clean, sanitized ready pan on the sandwich prep board. The two hour discard time, which is two hours past the time the product is removed from refrigeration, is marked on the pan or on a holding square on the prep board. If it is anticipated, during low volume periods in the restaurant, that a full packet will not be utilized during a two hour period, 4 to 12 slices of ham are removed from the refrigerated vacuum pack, wrapped in food grade wrap and placed in a clean, sanitized pan (with discard time marked). In this case the remaining ham is wrapped in food grade wrap, refrigerated and used first later. To assure that ham is not used beyond the 2 hour hold time, when this request is approved, these products will be prepared to order. (A memo will go out to all North Carolina BURGER KING restaurants that products with ham are made to order, not heat chute staged.)

(Attach additional sheet if necessary) Additional sheet attached: yes no

Temperature at the time of completion of cooking process or when the food is otherwise removed from required temperature control (when removed from hot holding/when removed from refrigeration/or indicate using room temperature ingredients if assembling using room temperature ingredients : Fully cooked ham is received refrigerated (34 - 40 F) and stored at this temperature in the restaurant until brought out for sandwich or breakfast preparation.

Labeling Method: Two hour discard time is marked on pan, or on a holding square in close proximity to the pan, on the prep board at the time ham is removed from cooler.

Service Procedure or Holding Location Condiment well of sandwich prep board

Disposal Method Garbage discard if product remains at end of 2 hours.

Approved Procedures Shall be Adhered to at: All NC Burger Kings..
(Name of Establishment)

I agree to follow the procedures outlined in this application.

Signature (on file with Department of Environment & Natural Resources TILT Committee) _____ Date _____
Owner / Manager (Circle One)

Procedures Approved Yes No

EHS Signature Judy R. Daye, Regional Environmental Health Specialist EHS ID# 1125 Date October 12, 2005

Comments _____

Disclaimer: Approval of this application applies only to the food product described in this application. This approval will be voided if any changes are made without prior approval from the health department or approving agency.