



North Carolina Department of Environment and Natural Resources  
Division of Environmental Health

Beverly Eaves Perdue  
Governor

Terry L. Pierce  
Director

Dee Freeman  
Secretary

## MEMORANDUM

February 10, 2011

To: Mary Sandford, Manager  
Product Safety and Regulatory Compliance  
Burger King Restaurants

From: Judy R. Daye, REHS, Chair  
TILT Committee  
Food Protection Branch

Subject: Time-In-Lieu-Of-Temperature (TILT) Approval for Onion Rings and Rodeo Cheeseburger® Sandwiches

---

Your request for off-temperature holding of Onion Rings and Rodeo Cheeseburger® sandwiches has been approved as submitted.

This approval is contingent upon the following conditions:

1. Onion rings are cooked to a minimum of 140°F and held at 135°F or greater until removed from required temperature control and labeled with the 1½ hour discard time. Beef patties are cooked to 155°F and hot held at 135°F until sandwiches are assembled. Cheese is held off-temperature in accordance with a separate TILT agreement. Items are removed from time or temperature holding, immediately assembled in batches of 1-3 and immediately served or held in the heat chute for up to 10 minutes.
2. If the time period has expired or the onion rings and cheeseburgers are not labeled to indicate the 1½ hr or 10 minute expiration times respectively they shall be discarded in the garbage. Menu items immediately served are not required to be labeled with the 10 minute hold time.
3. Though the application indicates a hold time of 1½ hours for onion rings and an additional holding period of up to 10 minutes in the heat chute for the Rodeo Cheeseburger®, it is not a violation of off temperature holding rules unless 2 hours has expired or there is no documentation to verify when 2 hours is exceeded.

This approval is for **all Burger King Restaurants** in the state of North Carolina. This approval letter and the TILT application shall be maintained in each establishment and made available to the Environmental Health Specialist upon request.

This approval is in accordance with 15A NCAC 18A .2600 Rules Governing the Sanitation of Food Service Establishments rule .2609(j). If there are any changes to these procedures they shall be re-submitted to our office for approval. Establishments that fail to comply with the approved procedures at a particular location may void the approval for that location.

If I can provide any additional technical assistance please do not hesitate to contact me.

### Attachments

cc: EHListserve  
TILT Committee  
EHRS/FPB  
Larry Michael

**Time in Lieu of Temperature (TILT)**

**Application for Using Time in Lieu of Temperature .2609(i)(j)**

Establishment Name: Burger King Restaurant Franchise/Corporate Name: (if applicable)BURGER KING CORPORATION  
Location Address: All BURGER KINGS in NC City: \_\_\_\_\_ State: \_\_\_\_\_ ZIP: \_\_\_\_\_  
Mailing Address: 5505 Blue Lagoon Dr City: Miami State: FL ZIP: 33126  
Contact Person: Mary Sandford, Mgr., Product Safety and Regulatory Compliance  
Office Phone#: 305-378-7917 Fax#: 305-378-3402 E-mail: msandford@whopper.com  
(List multiple locations as an attachment)

**Food / Menu Item:** Onion Rings and Rodeo Cheeseburger Sandwich **Batch/Quantity:** OR: portion up to basket load  
(1/2 bag) removed from bagging station (above 140F)/ Sandwiches: 1 to 3  
**Ingredients:** Ready-to-Cook frozen breaded onion rings/ fully cooked burgers, sliced cheese

**Procedures:** (List each preparation step, required temperature and time frame) Onion Rings are fully cooked from the frozen state in the fryer to at least 140F and then transferred to the heated bagging station. Onion rings targeted for sandwich prep are taken from the bagging station (min 140°F) and placed into a 1/6 size ready pan labeled for a maximum 1 1/2 hour hold on the sandwich prep board. Onion rings from this pan are used to build the sandwich. Onion rings not used on the Cheeseburger Rodeo sandwiches within 1 1/2 hours are discarded as waste. Beef patties are cooked to 155°F and held ≥ 135°F until removed from temperature control to assemble sandwich. Sliced cheese is under off-temperature holding for 1 1/2 hours under a separate TILT approval. Cheeseburger Rodeo sandwiches are immediately served or held on the heat chute no longer than 10 minutes as indicated on product wrapper. Sandwiches not served within 10 minutes are discarded as waste.

**Time Control**

**Time control begins at the completion of the cooking process when the food is removed from hot holding or cold holding, or the start of assembly when using room temperature ingredients. Check the appropriate box that represents the beginning of time control.**

- Cooking Completion** - time begins at the completion of the cooking process: i.e. cooked pizza removed from the oven. Or removal from the bagging station 140F min. temperature
- Removal from hot or cold holding** – time begins when the food is removed from temperature control: i.e. casserole is removed from hot holding unit, sub sandwiches removed from refrigerator.
- Assembly from Room Temperature Ingredient(s)** – time begins when preparing from room temperature ingredients: i.e. tuna salad, cut melons.

**Holding Time**

**Maximum holding time for food is as follows. Check the appropriate box that represents your type of operation.**

- Take-out only:** 2 hours
- Eat-in only:** 4 hours
- Both take-out and eat-in:** 2 hours

Food location during time holding: In ready pan on sandwich prep board.

Labeling Method (i.e. day dots, grease pencil, time clock): Onion Rings: Stick on label with discard time ; Finished Sandwiches: A 1-12 marking system corresponding with clock time indicated on the wrapper.

This method includes: (check one)  when time control begins  discard time

**Disposal Method:** Product not used within 2 hours is discarded as garbage or waste.

**Additional Information:**

**I agree to follow the procedures outlined in this application.**

Applicant Signature (signature copy in DENR files) Date \_\_\_\_\_

The following to be completed by an authorized agent of the state:  
Procedures Approved:  Yes  No Establishment ID # all NC locations  
EHS Signature: Judy R. Daye, Environmental Health Regional Specialist EHS ID#: 1125 Date: February 10, 2011  
Comments: \_\_\_\_\_  
Disclaimer: Approval applies only to the food product(s) and procedures described in this application. Changes without pre-approval from an authorized agent will void this approval.

DENR  
Environmental Health Services Section 12/08

**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)