

# COLD HOLDING

Maintain products including dairy, seafood, meats, poultry and prepared foods at

**41°F or below**



Regularly check temperatures with a probe thermometer

Limit overfilling containers or stacking food above cold holding line

Provide ambient thermometers  
\*(place in the warmest part of the cooler)



Keep gaskets clean and doors in good repair

Careful not to block fans or air circulation

**Keeping foods cold at proper temperatures is one of the best ways to prevent or slow the growth of pathogenic bacteria which helps prevent foodborne illness**



- The Person in Charge is responsible for monitoring and maintaining food temperatures at all times, including when cooler tops are left open and busy times.
- Take internal temperatures of the thickest part of foods (Infrared thermometers measure surface temperature and should not be used to take food temperatures).
- If using ice to assist with cold holding, make sure ice fully surrounds the product.
- Maintain Time/Temperature Control for Safety (TCS) foods at 41°F or below, except during periods of preparation, cooking or cooling.
- Maintain shell eggs at 45°F or below ambient air temperature.
- Calibrate probe thermometers for accuracy often and replace when necessary.