COLD HOLDING

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



41°F or below

Regularly check temperatures with a probe thermometer

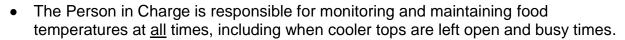
Provide ambient thermometers /* *(place in the warmest part of the cooler)



Limit overfilling containers or stacking food above cold holding line

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





- Take internal temperatures of the thickest part of foods (Infrared thermometers measure surface temperature and should <u>not</u> 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.