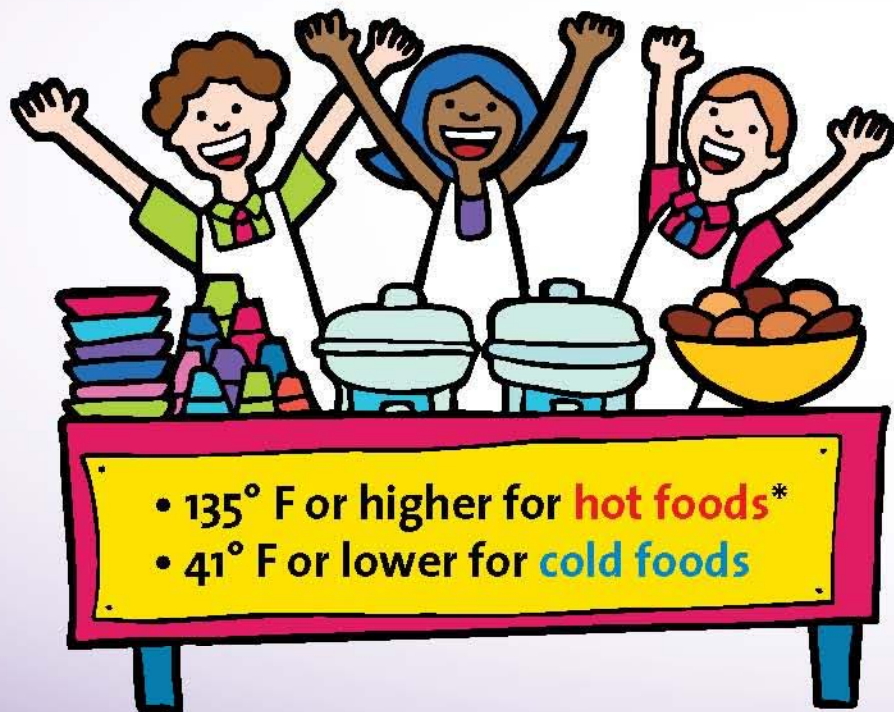


Holding Foods

Always hold food
at the correct temperature:



*Note: The Temperature Danger Zone in the current FDA Food Code is 41°F to 135°F. Some jurisdictions are on older versions of the Food Code and use 41°F to 140°F. Use the temperature that is in the version of the Food Code followed by your jurisdiction.

Definition-

All hot foods must be held hot (135°F or higher*) and cold foods must be held cold (41°F or lower). Food temperatures must be taken during holding to ensure food safety.

Information-

Handling food properly and at the right temperature is critical in maintaining food safety. The following steps should be taken to ensure that food is held at the proper temperature.

Process for Hot Holding-

1. Prepare and cook only as much food as needed.
(Do batch cooking when possible.)
2. Do not use hot holding equipment to reheat food.
3. Maintain hot foods at 135°F or higher in hot holding equipment.
4. Measure internal food temperature with calibrated thermometers.
5. Discard after four hours.

Process for Cold Holding-

1. Place cold foods in pans or on plates, but never directly on ice.
2. Protect cold food from contaminants with covers or sneeze guards.
3. Maintain cold foods at 41°F or lower.
4. Measure internal temperature at two hour intervals.
5. Record temperatures in Service Temperature Records.

You Should Know

1. Monitor hot and cold holding temperatures at each meal.
2. Take corrective action whenever necessary. Appropriate corrective actions might include:
 - a. Reheat food that is less than 135°F.
 - b. Check or adjust temperatures of hot holding cabinets.
 - c. Adjust temperatures of refrigerators and milk coolers.
 - d. Use ice for cold holding.
3. File Service Temperature Records in HACCP File.