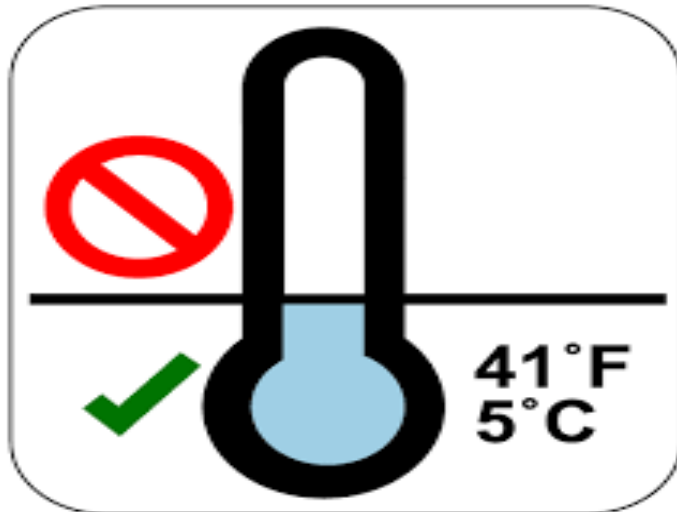


Cold Holding POTENTIALLY HAZARDOUS or TCS FOODS

To hold or keep food at a cold temperature, it needs to be held at 41°F or lower.



Copyright © International Association for Food Protection

Those food items must be checked to make sure they do not exceed or go over the cold holding temperature range. The proper cold holding temperature can be maintained by using a walk-in or reach-in cooler, freezer, or a cold well.

