



STANDARD OPERATING PROCEDURES

SUBJECT: COLD HOLDING POTENTIALLY HAZARDOUS (TCS) FOOD

(Reference: Food Code 3-501.16)

- Use only cold-holding equipment that can keep foods at 41° F or lower.
- Keep foods covered.
- Take food temperatures at least every 2 hours.
- Foods must be discarded after 4 hours if they have not been held at 41° F or below.

Approved refrigeration units shall be provided to store potentially hazardous food at 41° F. or below. Refrigeration equipment that is not capable of maintaining potentially hazardous food at 41° F. or below shall be replaced.

List all of the potentially hazardous food, in your facility, that will require cold holding.

What equipment, in your facility, will be used for holding cold food?

How will you **monitor** cold-holding temperatures, and how often?

On each Shift what staff person/position will be responsible for monitoring cold holding temperatures?

What will be done with the food that is found to have been held above 41 ° F. in a cold holding unit?

Created date: _____

By: _____

Last revised: _____

By: _____