

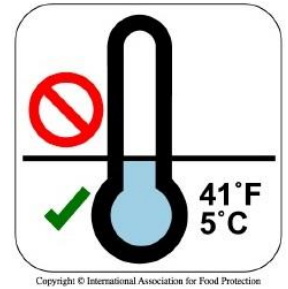


Cold Hold and Hot Hold

Food not served right away must be kept at safe temperatures to prevent bacteria from growing!

Cold Hold

- ✓ Make sure that refrigerators are working so that food can be kept at **41°F or below**.
- ✓ Check temperatures with a food thermometer to make sure that it is kept at the proper temperature. Know what to do if the food item is above 41°F (i.e. quickly chill it with a cooling method or throw away)!
- ✓ Do not store food directly on ice; place in pans or containers in the ice.



Hot Hold

- ✓ Make sure that hot hold equipment is working so that food can be kept at **135°F or above**.
- ✓ Keep the food covered to help keep in heat.
- ✓ Check temperatures with a food thermometer to make sure that it is kept at the proper temperature. Know what to do if the food item is below 135°F (i.e. reheat or throw away)!
- ✓ Throw food away that has dropped below 135°F for more than 4 hours.
- ✓ Stir food regularly to spread the heat evenly.
- ✓ Reheat food to 165°F in less than 2 hours *before* putting the food in hot holding.



Tip:
Do not forget to use your
Cold Hold
& Hot Hold Log!

If you have any questions or concerns about cold hold and hot hold, contact your Environmental Health Specialist at the Health Department.



Holding Proper Temperatures

Cold Hold

- ✓ Keep food at 41°F or below
- ✓ Throw away food if held between 41-135°F for more than 4 hours
- ✓ Maintain temperature by covering food
- ✓ Keep cold foods under refrigeration



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Hot Hold

- ✓ Keep food at 135°F or above
- ✓ Check temperatures regularly with a thermometer
- ✓ Stir food often for temperature to circulate heat evenly
- ✓ Keep foods hot using warmers, steam tables, etc.



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Hot Hold Log

Instructions: The food item and name of unit/location will be recorded onto the log every _____ hours. Indicate the internal temperature for the food item. If hot hold temperatures fall below 135°F, corrective action is necessary. A food employee monitoring holding will then initial and be verified by a manager.

Date	Time	Food Item	Unit/Location	Temp (°F)	Corrective Action	Employee Initials/ Verified By
9/1/16	7:00pm	Fried Rice	Buffet Table 2	138	N/A	AB CT

Corrective Action Key: (RH) Reheat to 165°F for 15 sec (D) Discard food item