

COLD HOLDING

Keep consumers safe from foodborne illness!



WHO?

- All staff at a food establishment are responsible for keeping food safe, this includes cold holding.

WHAT?

- Foods that are Temperature Controlled for Safety (TCS), meaning they require refrigeration or heat to keep safe from growing bacteria.

WHEN?

- Food should be stored in refrigerator when not being prepped, cooked or served.
- When mixing ingredients together to make a salad or other complex dish, it is a good idea to pre-chill ingredients in refrigerator prior to prepping.

WHERE?

- Food establishments
- Temporary food events
- Mobile Food Units
- Farmers Market

WHY?

- To prevent bacteria from growing on food and getting consumers sick.

HOW?

- Refrigerate foods at 41°F or below.