



Hot and Cold Holding Guidelines

Food being held for service is at risk for time-temperature abuse and cross-contamination. If your operation holds food, you must make policies that reduce these risks.

- Food covers and sneeze guards
 - Cover food and install sneeze guards to protect food from contaminants.
- Temperature- Hold TCS food at the correct internal temperature
 - Hold hot food at 135°F or higher
 - Hold cold food at 41°F or lower
- Thermometer- Use a thermometer to check a food's internal temperature

Time: Check food temperatures at least every Four hours

- Throw out food that is not 41°F (5°C) or lower or 135°F (57°C) or higher
- It is recommended to check the temperature every two hours. This will leave time for corrective action

Hot-Holding Equipment:

- NEVER use hot-holding equipment to reheat food

Cold food can be held without temperature control for up to SIX hours if:

- It was held at 41°F (5°C) or lower before removing it from refrigeration
- It does not exceed 70°F (21°C) during service
 - Throw out food that exceeds this temperature
- It has a label specifying:
 - Time it was removed from refrigeration
 - Time it must be thrown out
- It is sold, served, or thrown out within SIX hours

Hot food can be held without temperature control for up to FOUR hours if:

- It was held at 135°F (57°C) or higher before removing it from temperature control
- It has a label specifying when the item must be thrown out
- It is sold, served, or thrown out within FOUR hours