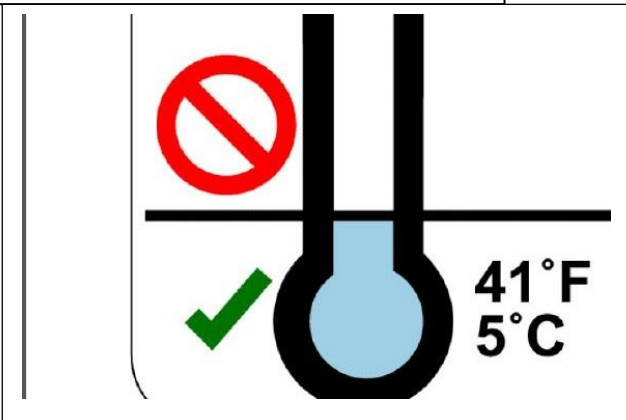
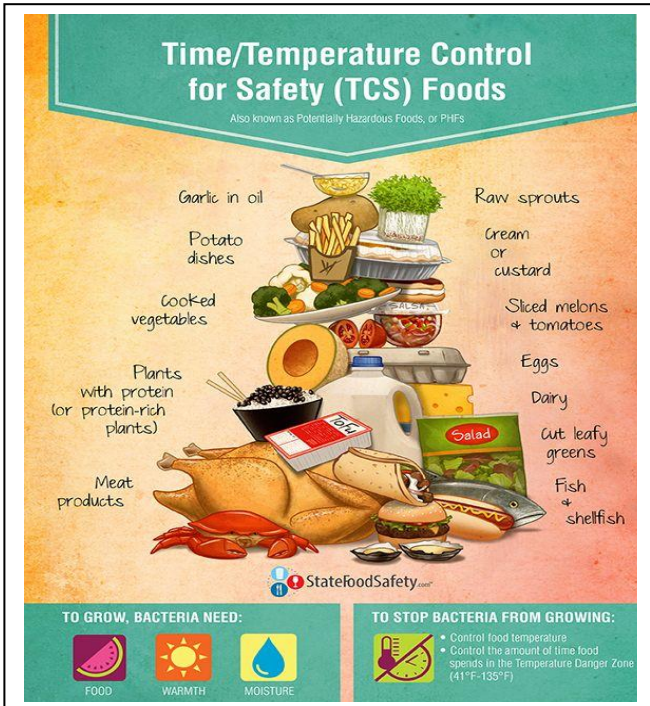


COLD HOLDING



Tips for Safe Cold Holding

- The temperature of the food should be 41° F or less. This goes for while being held inside a cold holding unit or outside the unit on a serving line.
- *What is a Cold Holding Unit?*
 - Examples of a cold holding unit:
 - Make table
 - Serving Line
 - Refrigerator
 - Ice Bath
 - Cooler
- It is important to control the amount of time a food item spends in the danger zone (41°F-135°F)
- 41°F is the ideal temperature for frozen items to be thawed at.



Questions? Please contact the City of Jefferson Division of Environmental Health Services at 573-634-6410