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