

What You Need to Know about Cold Holding Foods

Cold Holding Stops Germ Growth

Germs, like bacteria, that can cause foodborne illness grow on foods kept at unsafe temperatures. Keeping cold foods ready to serve to the public is known as “cold holding”.

Cold holding stops germs from growing when food is kept at cold temperatures. This lowers the risk that someone will get sick from eating food.

Check the Temperature Often

Thermometers should be used to check the temperatures of foods in cold holding. Here is how to check the temperature of foods in cold holding:

- MEAT: Stick the thermometer in the thickest part of the meat.
- SOLID FOODS: Stick the thermometer in different spots in the food.
- LIQUID FOODS: Stick the thermometer in the middle of the food and stir.

Make Sure to Label and Keep Chilled Food That Will Be Reused

Any foods in cold holding that will be reused in the future must always stay chilled at 41°F or below because it cannot be reheated to kill germs.

Food must be labeled with the time and date it was first prepared.

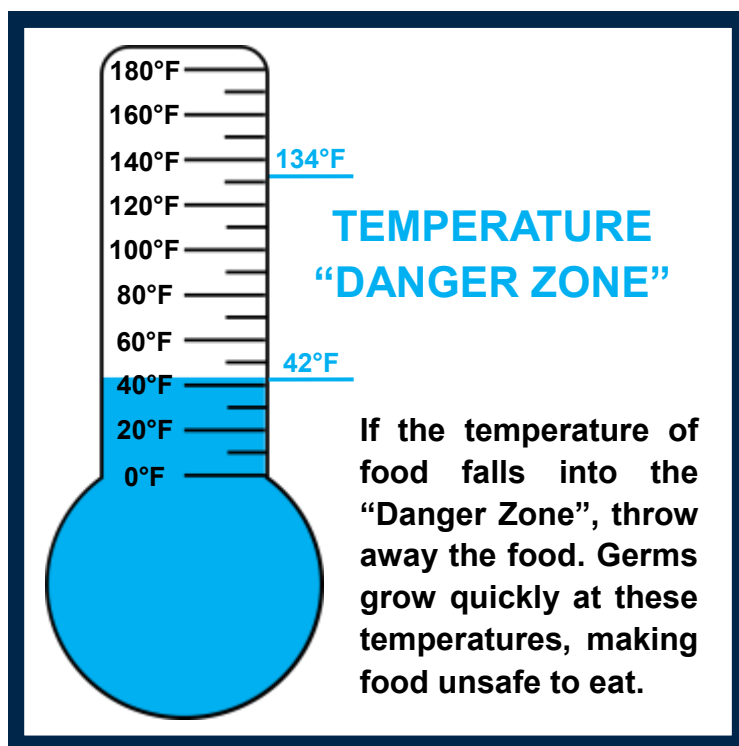
Food must be kept at or below 41°F and reused within 7 days of being prepared. Food not used within 7 days must be thrown away.

Keep Hot Foods Out of the “Danger Zone”

Foods that have temperatures that fall between 42°F and 134°F are considered to be in the “Danger Zone”.

Germs that can cause foodborne illness grow very quickly on foods held at temperatures in the “Danger Zone”.

Foods kept in cold holding must stay at or below 41°F at all times. Foods that fall into the “Danger Zone” must be thrown away.



Public Health
Prevent. Promote. Protect.

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