

Cold Holding

Guidelines For Cold Holding



Cold holding is storage of food at 41°F or less to make sure the food is safe to eat. All food handlers must know the proper temperature for holding food and monitor food temperatures during holding with a thermometer.

- ✓ Cold foods shall be maintained at an internal temperature of 41°F or less.
 - Exceptions include during preparation, cooking, cooling, or when time is used as a public health control.
- ✓ Use only cold-holding equipment that can store foods at 41°F or lower.
 - Uncooked raw eggs can be stored at 45°F ambient air temperature.
- ✓ Measure the internal temperature of food to make sure the temperature is below 41°F.
- ✓ Do not overfill containers in the salad bar or prep table. Overfilling causes warmer temperatures.



Figure 1: Hot dogs cold holding at 39.2°F.

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