

STANDARD OPERATING PROCEDURES

FACILITY: _____

SUBJECT: COLD HOLDING POTENTIALLY HAZARDOUS FOOD

(Reference: Food Code 3-501.16)

- Use only cold-holding equipment that can keep foods at 41° F or lower.
- Keep foods covered.
- Take food temperatures at least every 2 hours.
- Foods must be discarded after 4 hours if they have not been held at 41° F or below.

Approved Commercial Refrigeration units shall be provided to store potentially hazardous food at 41° F. or below. Refrigeration equipment that is not capable of maintaining potentially hazardous food at 41° F. or below shall be replaced.

List all potentially hazardous food that you will be cold holding.

What equipment will be used for holding cold food? _____

How will cold-holding temperatures be monitored?

Who will make sure cold holding of potentially hazardous food procedures are followed? (PIC, Manager, etc.)

How will problems be corrected?

If employees are observed not following procedures for cold-holding potentially hazardous food, how will the problem be addressed and by whom? What will be done with food that is held at improper temperature?

Date Created: _____

By: _____

Last Revised: _____

By: _____