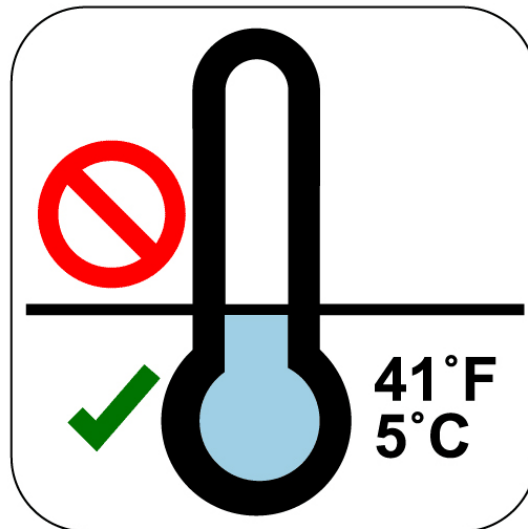


Inspection Report Item 22: Proper Cold Holding Temperatures

FDA Food Code References: 3-501.16(A)(2) and (B)



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Maintain cold foods at temperature of 41° F or less.

- Only exception for this is: during preparation, cooking, cooling, or when time is used as a public health control
- Use cold-holding equipment that can keep foods at 41°F or lower.
- Uncooked raw eggs can be stored in 7°C (45°F) ambient air temperature
- Measure food temperatures in warmest part of the unit every two hours to ensure temperature is below 41°F.
- Do not overfill salad bar, make tables, or cold refrigerator units.

