

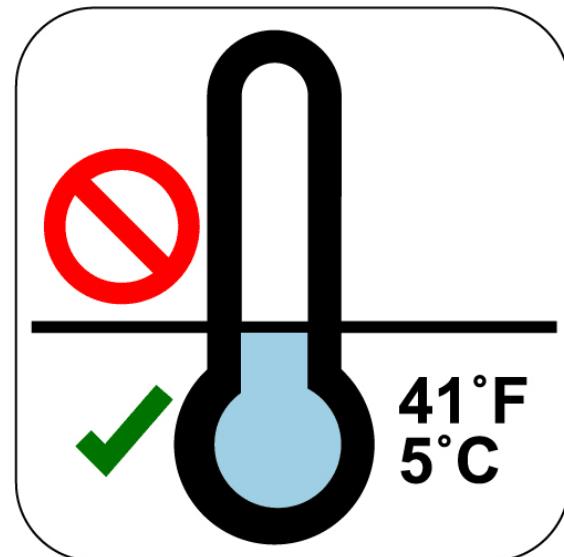
# Proper Cold Holding

## Time-Temperature Control for Safety Foods (TCS)

- Maintain cold TCS foods at **41°F** or lower

## Recommended Controls/Corrective Actions

- Check refrigerated equipment at least twice per shift
- Rapidly cool TCS foods that are above **41°F** for up to two hours



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Island County Public Health

Environmental Health – Food Safety Program