

## KEEPING FOODS COOL DURING COLD HOLDING.

*Objective: To review with employees the proper procedures for keeping food cool during cold holding.*

In many restaurants, food is prepared to order. When food is received, stored, prepared properly, and then served immediately, there is little chance that the food will become unsafe. But even establishments that prepare food to order may occasionally hold food prior to service. Begin discussion by explaining to employees that improperly holding cold food may cause it to become unsafe and make customers ill. Explain to employees that practicing the proper methods for keeping food cool during cold holding, delivery and catering is important to keeping food safe.

➤ Review with employees the steps for keeping food cool during cold holding:

To ensure food is safe and cool while being cold-held, be sure that employees follow these procedures:

- Use only cold-holding equipment that can keep food cool at 41°F (5°C) or lower.
- Measure the internal temperature of food being held every two hours. If the food is not at 41°F (5°C), take corrective action, such as discarding the food.
- Use covers or wrappers to retain food temperatures.
- Place cold food in chilled gel-filled containers or in bowls on ice if mechanical equipment is not available or practical.
- Rotate or stir food to maintain a constant temperature.

➤ Review with employees how to keep food cool during delivery and catering:

The delivery and catering of food offers many opportunities for temperature abuse to occur. To make sure food stays cool and out of the temperature danger zone, make sure employees or delivery personnel follow these practices:

- Use rigid, insulated containers capable of maintaining food temperatures at 41°F (5°C) or lower to transport food.
- Check the internal temperature of the food regularly, such as every two hours. If the food is not at 41°F (5°C), take corrective action.
- Provide chilled gel-filled containers or ice in which to hold food if mechanical cold-holding equipment is not available.
- Periodically check to make sure refrigerated trucks or equipment are functioning properly. Place hanging thermometers in the warmest part of the equipment.