

COLD FOOD HOLDING LOG

FOOD NAME	Checked By (Initials)	START* Time / Temperature	Time / Temperature	Time / Temperature	Time / Temperature	DATE/ Corrective Action?
		Time				Date
		Temperature				
		Time				
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***Start Time** can be the time food is first put in cold-holding after prepped, or the time a hermetically sealed container is first opened from which food will be re-containerized and/or cold-held, or the temperature of foods in cooling units taken at the start of each day to confirm temps on thermometers in cooling units. Taking a few sample temps within each additional 4-hour period for each refrigeration unit is highly recommended.

CRITICAL LIMITS:

The maximum cold holding temperature is **41°F**. Treat each new batch of food as a new food item entry on the chart.

Corrective Action: If food temperature has been above 41°F for 2 hours or less: **immediately Quick Chill food to below 41°F**.

If food is above 41°F for more than 2 hours, DISCARD food to the trash before 4 hours maximum, or DISCARD the food IMMEDIATELY if the time when the food reached greater than 41 °F is unknown.

NOTE: A small “working supply” of food, under other circumstances ‘temperature-controlled’ food, is allowed to be held above 41°F but less than 70°F for only a “rush” period (only up to 2-2.5 hours during normal lunch or dinner rush), IF all leftovers are discarded after the rush period.



401 West Thames Street – Suite 106, Norwich, CT 06360
 Telephone No. (860) 823-1189 FAX No. (860) 887-7898
 Internet: <http://www.uncashd.org>