

COLD HOLDING TCS FOOD SOP

Standard Operating Procedures for: _____

Date: _____ Reviewed with: _____

Why	Bacteria multiple in food stored in the temperature danger zone of 41°F to 135°F Maintain TCS foods under refrigeration at 41°F or lower to prevent bacterial growth in foods
Who	Food workers responsible for cold holding of TCS foods and managers who oversee establishment operations.
When	<ul style="list-style-type: none"> • Upon receipt of refrigerated or frozen food products • When foods are not part of the immediate food preparation activities • During transport to satellite locations
Where	Storage cold foods in walk-in coolers, walk-in freezers, retail display cases, sandwich units, reach-in refrigerators, commercial refrigerators, and buffets
How	<ul style="list-style-type: none"> • Place indicating thermometers in the warmest part of refrigerated units and monitor to ensure units are operating correctly • Monitor cold food temperatures in units with a thermocouple, thermistor, or other appropriate food thermometer for correct food temps of 41°F or lower • Do not use an infrared thermometer to monitor cold food temperatures Surface temperatures may vary greatly from actual or improper internal temperatures • Food temperatures must be tested in the innermost center of the product as well as other points of the product to achieve accurate readings and detect deviations in temperature • Probe thermometer must be clean and sanitized prior to use and between foods • Verify other mechanical units such as food prep stations, buffets, and other mechanical refrigeration for proper operation and temperatures
Record Keeping	<ul style="list-style-type: none"> • Maintain temperature logs for cold hold units with times checked and temperatures • Monitor & verify food temperatures in cold hold units and record on facility logs • Monitor food preparation activities, cold foods stored under refrigeration when not part of the immediate food preparation, Lids closed on refrigerated prep stations
Corrective Action	<ul style="list-style-type: none"> • Discard TCS foods left out of refrigeration longer than four hours • Discard foods that have been warmer than 41°F for longer than 4 hours • Refrigerated units unable to maintain food temperatures of 41°F or lower must be replaced Service refrigerated units on a regular basis/ use qualified service technicians • Store raw animal products below ready-to-eat foods to prevent cross contamination • Discard ready-to-eat foods that have been contaminated by raw animal products • Routinely clean refrigerated units to eliminate sources of contamination
Person in Charge Verifying	<ul style="list-style-type: none"> • Monitor and spot check cold hold procedures by responsible individuals • Verify proper operation of cold hold units daily • Verify proper operation of cold hold units daily

Prepared, revised, and implemented by: _____

Signature of establishment owner/operator: _____

Date: _____