

Active Managerial Control Policy: Cold Holding Sample Language

Why this is important: Bacteria multiply rapidly in the temperature danger zone (between 41°F and 135°F). To prevent rapid bacterial growth, all cold, time/temperature control for safety (TCS) food(s) must be maintained at or below 41°F.

Who does this apply to:	Example(s): All food employees are responsible for cold holding of TCS foods; Cold prep food employees are responsible for cold holding of TCS foods; Shift managers are responsible for cold holding of TCS foods
When will this be performed:	Example(s): Cold holding of TCS foods occurs during lunch service only (11am - 2pm); Cold holding of TCS foods occurs 24-7 at this food service establishment
Where does this take place:	Example(s): Cold holding of TCS foods is performed in a walk-in refrigerator, walk-in freezer and line prep coolers; Cold holding of TCS foods is performed in reach-in freezers, reach-in refrigerators, drawer coolers and ice baths
How is this completed:	Example(s): Cold holding of TCS foods, at 41° F or below, is ensured by use of thermometers placed in the warmest part of the unit and frequent monitoring of food temperatures using a probe thermometer.
Corrective Action:	Example(s): TCS foods that have been above 41°F for 4 hours or more are discarded. TCS foods that have been above 41°F for less than 4 hours is removed from service and rapidly cooled and placed in a functioning refrigeration unit.
Monitoring Steps:	Example(s): The back of the house manager monitors temperatures 2 times during his/ her shift using a clean and sanitized probe thermometer; Kitchen employees monitor TCS food temperatures daily, using a clean and calibrated probe thermometer, and record temperatures on a temperature log
Training of Staff:	Example(s): Food employees are required to read these food safety system procedures when they are hired. The kitchen manager then demonstrates the procedures for all employees; Refresher training is provided through daily/weekly tailgate discussions.
Verification of Policy:	Example(s): The Manager on duty spot checks the thermometers in cold holding units and TCS food temperatures with a calibrated thermometer; The Person in Charge reviews logs and spot checks TCS food temperatures using a clean, calibrated thermometer. If mistakes are repeated on this food safety system, changes to the training procedure or monitoring steps will be made based on observations and this food safety system will be updated accordingly.