

Always Remember

Keep Hot Foods Hot!

Maintain hot foods at a temperature of 140°F (60°C) or hotter

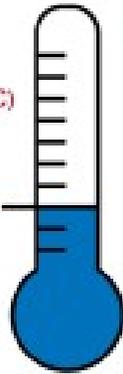


140°F (60°C)
or hotter

41°F (5°C)
or colder

Keep Cold Foods Cold!

Maintain cold foods at a temperature of 41°F (5°C) or colder



optional: include any details here

Proper Holding Temperatures

The failure to adequately control food temperatures is one of the most involved factors in outbreaks of food-borne illness. Since disease-causing bacteria can multiply rapidly at temperatures between 41° F and 135° F, this is known as the temperature Danger Zone. Proper holding temperatures will ensure that Time/Temperature Control for Safety (TCS) foods are not in the temperature danger zone (between 41°F and 135°F) while food items are held for further preparation and/or consumption.

Proper Holding

- Cold holding: Food in refrigerators or coolers must be below 41°F/5°C.
- Hot holding: foods being held for service must be above 135°F/57°C.
- Check cooking and holding temperatures often.
- A probe thermometer is required

RICHMOND COUNTY HEALTH DEPARTMENT

127 Caroline Street
Rockingham, NC 28379
910-997-8329
www.richmondnc.com/505

[Proper Holding Temperatures](#)

