

Proper Food Storage in Cold Holding Units

An approved rapid cooling method and appropriate equipment must be used when cooling foods. Foods must be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours, for a total time of 6 hours.

Foods Being Cooled, Reduced to 4 Inches or Less & Uncovered



Ready-to-Eat Potentially Hazardous Foods, Date Marked & Covered



Washed Fruits & Vegetables



Raw Pork, Beef, Seafood & Whole Eggs – Cook Temp: 145°F



Raw Ground Meat & Pooled Eggs – Cook Temp: 155°F



Raw Chicken/Poultry – Cook Temp: 165°F

