

**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.

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| <p>Who does this apply to:</p> | <p><i>Example(s):</i> All food employees that are involved with TCS foods are responsible for cold holding requirements; Shipping and Receiving responsible for quickly transferring TCS Foods into cold holding units, Cold prep food employees are responsible for cold holding of TCS foods; Shift managers are responsible for cold holding of TCS foods</p> |
| <p>When will this be performed:</p> | <p><i>Example(s):</i> Cold holding of TCS foods occurs 24-7 at this food service establishment; Cold holding of TCS foods occurs during lunch service only (11am - 2pm); Individuals responsible for transporting foods in a cold condition to another work/service site.</p> |
| <p>Where does this take place:</p> | <p><i>Example(s):</i> 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</p> |
| <p>How is this completed:</p> | <p><i>Example(s):</i> Cold holding of TCS foods, at 41° F or below, is ensured by use of properly located indicating thermometers and frequent monitoring of food temperatures using a probe thermometer</p> |
| <p>Corrective Action:</p> | <p><i>Example(s):</i> 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.</p> |
| <p>Monitoring Steps:</p> | <p><i>Example(s):</i> 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</p> |
| <p>Training of Staff:</p> | <p><i>Example(s):</i> 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.</p> |
| <p>Verification of Policy:</p> | <p><i>Example(s):</i> The Manager on duty spot checks the indicating thermometers in cold holding units and TCS food temperatures with a calibrated thermometer; The Person In Charge (PIC) reviews logs and spot checks TCS food temperatures using a clean, calibrated thermometer. If through the verification process are found – re-training of staff is needed.</p> |