

Proper Food Storage in Cold Holding Units

*When cooling foods, either an approved walk-in or the ice bath method must be used. Foods must be cooled from 135°F to 70°F within 2 hours and from 70°F to 41°F in 4 hours, for a total time of 6 hours.



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



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



Washed Fruits & Vegetables



Storage of Raw Pork, Beef, Seafood & Whole Eggs



Storage of Raw Ground Meats & Pooled Eggs



Storage of Raw Chicken/Poultry