COOLER STORAGE (COLD HOLDING)

(Reference: FDA Code section 3-302.11(A)(B))

POTENTIALLY HAZARDOUS/TCS FOOD ITEMS ARE ARRANGED BASED ON COOK TEMPS TO PREVENT CROSS CONTAMINATION WHILE STORED:



135 Ready-to-Eat

145 Whole Seafood

145 Whole Meats

155 Ground Meats

165 Poultry

