

FOOD AND NUTRITION PROCEDURES

Number	H-10
Reviewed	July 2008
Effective	July 2006
Page	1 of 2

Miami-Dade County Public Schools

Subject: HOLDING HOT AND COLD FOODS

For Action By: PRINCIPALS, FOOD SERVICE ADMINISTRATORS,
FOOD SERVICE MANAGERS, ALL FOOD SERVICE
EMPLOYEES

Refer Questions To: FOOD SERVICE ADMINISTRATORS
DEPARTMENT OF FOOD AND NUTRITION

PURPOSE: To prevent foodborne illness by ensuring that all foods are held under the proper temperatures.

SCOPE: This procedure applies to foodservice employees who prepare or serve food.

KEY WORDS: Cross-Contamination, Temperatures, Holding, Hot Holding, Cold Holding, Storage

INSTRUCTIONS:

1. Train foodservice employees on using the procedures in this Standard Operating Procedure. Refer to the Using and Calibrating Thermometers SOP.
2. Hold hot foods at 140°F or above.
3. Hold cold foods at 41° F or below.
4. Preheat steam tables and heated cabinets.

MONITORING:

1. Use a clean, sanitized, and calibrated probe thermometer to measure the temperature of the food.
2. Take temperatures of foods by inserting the thermometer near the surface of the product, at the thickest part, and at other various locations.
3. Take temperatures of heated cabinets by placing a calibrated thermometer in the coolest part of a heated unit or warmest part of a refrigerated unit.
4. For hot foods held for service:
 - Verify that the air/water temperature of any unit is at 140 °F or above before use.
 - Reheat foods in accordance with the Reheating Foods SOP.
 - All hot foods should be 140 °F or above before placing the food out for display or service.
 - Take the internal temperature of food before placing it on a steam table or in a heated cabinet and at two other periodic intervals during meal service.

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Number	H-10
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Page	2 of 2

Miami-Dade County Public Schools

HOLDING HOT AND COLD FOODS (continued)

5. For cold foods held for service:

- Verify that the air/water temperature of any unit is at 41 °F or below before use.
- Chill foods, if applicable, in accordance with the Cooling Foods SOP.
- All cold foods should be 41 °F or below before placing the food out for display or service.
- Take the internal temperature of potentially hazardous foods before placing it onto any salad bar, display cooler, or cold serving line and at two other periodic intervals during meal service.

CORRECTIVE ACTION:

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. For hot foods:
 - If the temperature is found to be below 140 °F, reheat and hold the food for 15 seconds at 165° F.
 - If applicable, repair or reset holding equipment before returning the food to the unit.
 - Discard food held in the temperature danger zone for more than 4 hours.
3. For cold foods:
 - If the temperature is found to be above 41 °F, rapidly chill the food using the One Stage (4 hour) Method. Refer to Cooling Foods SOP.
 - If applicable, repair or reset holding equipment before returning the food to the unit.
 - Discard food held in the temperature danger zone for more than 4 hours.

VERIFICATION AND RECORD KEEPING:

Foodservice employees will record temperatures of food items and document corrective actions taken on the [Meal Service Temperature Record](#). A designated foodservice employee will record temperatures of all refrigerated units on the Daily Cold/Dry Storage Temperature Record. The Manager will visually monitor that foodservice employees have taken the required holding temperatures throughout the day and reviewing the temperature records at the close of each day. The Coordinator will review the temperature logs during their visits. The temperature records are to be kept on file for a minimum of one (1) year.

MEAL SERVICE TEMPERATURE RECORD

SCHOOL NAME _____ DATE _____

BREAKFAST

FOOD ITEMS	TEMPERATURE			INITIALS	CORRECTIVE ACTION
	READY TO SERVE	PERIODIC CHECK #1	PERIODIC CHECK #2		
HOT ENTREES (140°-165°)					
COLD FRUITS/JUICES(35°-40°)					
MILK (33°-40°)					

LUNCH

FOOD ITEMS	TEMPERATURE			INITIALS	CORRECTIVE ACTION
	READY TO SERVE	PERIODIC CHECK #1	PERIODIC CHECK #2		
HOT ENTREES (140°-165°)					
HOT VEGETABLES (140°)					
COLD FRUITS/JUICE (35°-40°)					
COLD SALADS (35°-40°)					
COLD SANDWICHES (35°-40°)					
MILK (33°-40°)					