

**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

<p><b>Who does this apply to:</b></p>	<p>Example(s): All food employees are responsible for cold holding of TCS foods; Cold prep food employees are responsible for cold holding of TCS foods; Shift managers are responsible for cold holding of TCS foods</p>
<p><b>When will this be performed:</b></p>	<p>Example(s): Cold holding of TCS foods occurs during lunch service only (11am - 2pm); Cold holding of TCS foods occurs 24-7 at this food service establishment</p>
<p><b>Where does this take place:</b></p>	<p>Example(s): 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><b>How is this completed:</b></p>	<p>Example(s): 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><b>Corrective Action:</b></p>	<p>Example(s): 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><b>Monitoring Steps:</b></p>	<p>Example(s): 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><b>Training of Staff:</b></p>	<p>Example(s): 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><b>Verification of Policy:</b></p>	<p>Example(s): 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 infractions of this FSS are repeated, modifications to the training protocol or monitoring steps will be made based on observations and this FSS will be updated accordingly.</p>