

Emergency Guidance for Cold Holding

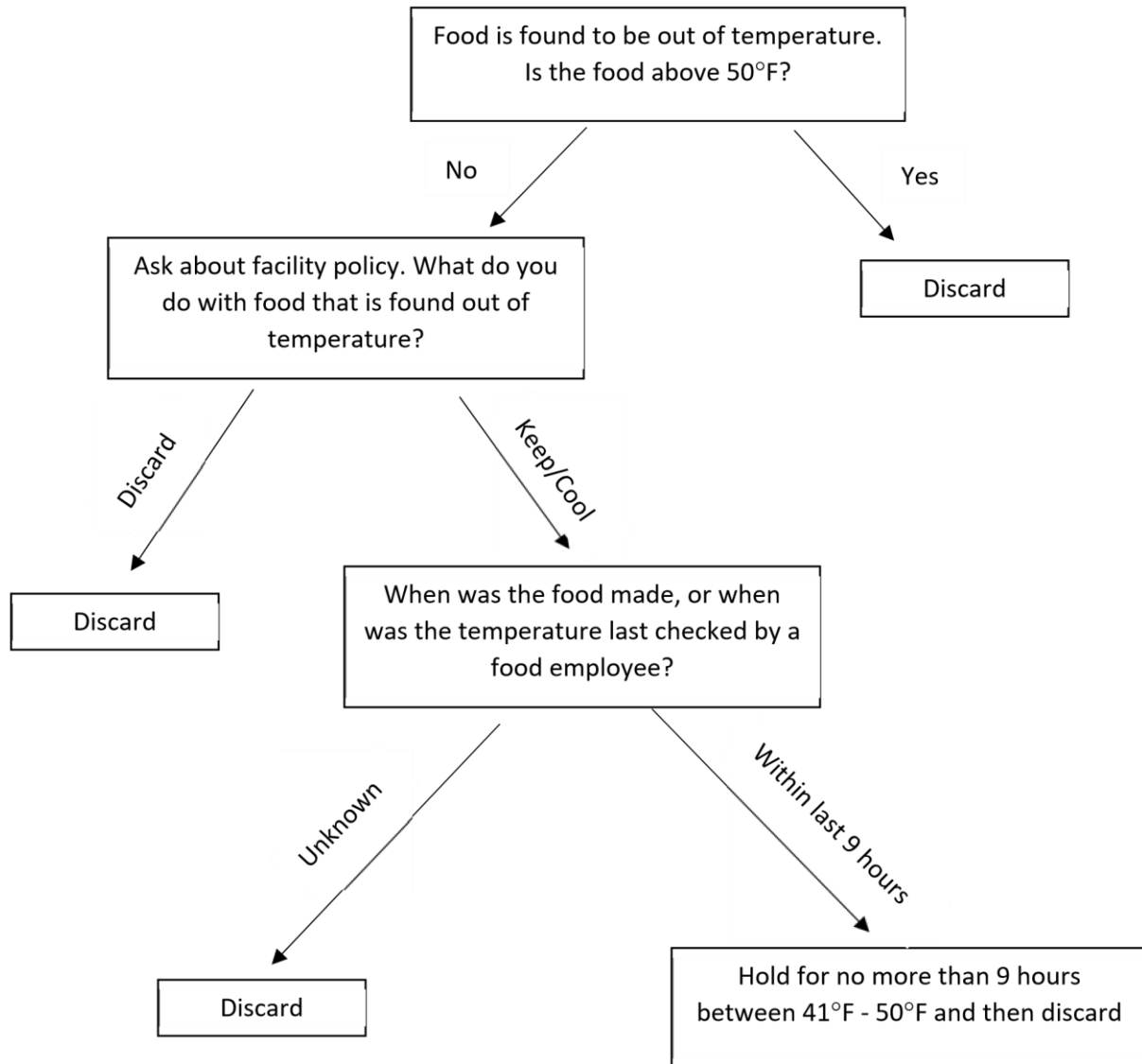


Chart 1: Procedures for Handling Refrigerated TCS Food During A Power Outage

TIME (HOURS)	Product Temperature			
	Maximum Temp up to 45°F (7°C)	Maximum Temp up to 50°F (10°C)	Maximum Temp up to 55°F (13°C)	Maximum Temp up to 60°F (15°C)
Up to 4	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell
				At 4 hours, cook or discard food if it is still over 41°F (5°C)
				If food temp is back to 41°F (5°C) within 4 hours, it can be held/served/sold
>4 to 6	Hold/Serve/Sell	Hold/Serve/Sell	Hold/Serve/Sell	
			At 6 hours, cook or discard food if it is still over 41°F (5°C)	
			If food temp is back to 41°F (5°C) within the 6 hours it can be held/served/sold.	
>6 to 9	Hold/Serve/Sell	Hold/Serve/Sell		
		At 9 hours, cook or discard food if it is still over 41°F (5°C)		
		If food temp is back to 41°F (5°C) within the 9 hours it can be held/served/sold.		
>9 to 15	Hold/Serve/Sell	<p>Note: This chart is intended for use as part of an emergency plan and not for day-to-day operations. See previous page and following examples for usage assistance.</p>		
	At 15 hours, cook or discard food if it is still over 41°F (5°C)			
	If food temp is back to 41°F (5°C) within the 15 hours it can be held/served/sold.			

When food is found to be between 41°F and 50°F, this would be a critical violation in need of immediate correction or follow-up within 10 days. However, food below 50°F would not be considered an imminent hazard. If refrigeration cannot be repaired during the inspection, ice, time as a public health control, risk control plans, and other means must be immediately put into place for temporary use until repair can be completed. A follow-up visit must be completed within the 10 days to see if equipment has been repaired. If the equipment has not been repaired within the 10 days, and no compliance plan is in place, then an intent to suspend may be issued.