Emergency Guidance for Cold Holding

Food is found to be out of temperature. Is the food above 50°F?

- **No**
  - Ask about facility policy. What do you do with food that is found out of temperature?
  - Discard

- **Yes**
  - Discard

- **Keep/Cool**
  - When was the food made, or when was the temperature last checked by a food employee?
    - Unknown
      - Discard
    - Within last 9 hours
      - Hold for no more than 9 hours between 41°F - 50°F and then discard

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

<table>
<thead>
<tr>
<th>TIME (HOURS)</th>
<th>Product Temperature</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Maximum Temp up to 45°F (7°C)</td>
</tr>
<tr>
<td>Up to 4</td>
<td>Hold/Serve/Sell</td>
</tr>
<tr>
<td>&gt;4 to 6</td>
<td>Hold/Serve/Sell</td>
</tr>
<tr>
<td>&gt;6 to 9</td>
<td>Hold/Serve/Sell</td>
</tr>
<tr>
<td>&gt;9 to 15</td>
<td>Hold/Serve/Sell</td>
</tr>
</tbody>
</table>

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.
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.