Changes to Cold Holding Temperatures in NC

Checklist for assessing and addressing problems once a cold hold violation is observed

Food

- ☐ Are temperatures being taken often and properly to assess equipment? (only go 1-2" from top of food when taking temperatures)
- ☐ Are food containers overfilled?
- ☐ Can non-TCS (Time/Temperature Control for Safety) foods be removed or rearranged to warmer areas of the cooler?
- ☐ Can some food that is needed less frequently be moved to walk-in or long term cold storage?

Processes

- ☐ Are all foods cooled to below 41°F before placing in holding units (buffets, prep coolers, salad bars)?
- ☐ Are canned foods, whole tomatoes and melons, mayonnaise for deli salads, and other items pre-chilled to help with temperature control?
- ☐ Can Time as a Public Health Control (TPHC) be used as a good option for items that cannot be maintained below 41°F?
- ☐ Are there packaged items, like dressing cups, that can be moved away from top of prep cooler to help keep them below 41°F?

Equipment

- ☐ Are compressor fans blocked or is air flow restricted *inside* unit?
- ☐ Are prep unit tops and doors kept closed when not in use?
- ☐ Is the ambient air temperature of the kitchen appropriate for the equipment?
- ☐ Does equipment need maintenance (more coolant, coil cleaning, or gasket repair)?
- ☐ Is there adequate air flow *outside* the prep cooler unit for air intake?

By signing below, I attest that I have been made aware of the upcoming changes to temperatures starting in January 2019 and have been informed about methods to maintain compliance.

_____ _____

Person in Charge / Establishment Name ***Date***

Please Contact your Local Health Department for Further Questions Phone Number: _____