

COLD HOLDING FOOD

* TEMPERATURE

Keep food at **41°F or colder** at all times.

* TIME

Foods prepared in the establishment:

These food can be served for up to **7 days after PREPARATION** if they are dated and stored below 41°F.

Foods purchased in ready-to-eat form (such as sliced sandwich meat, hotdogs):

These food can be served for up to **7 days after OPENING** if they are dated and stored below 41°F.

* DATE LABELING

Label a food with its preparation date, if it is going to be held longer than 24 hours.

* FREEZING

This stops the clock, but does not set it back to zero.

- Before freezing a food, label it with the number of days it was held after cooking or opening.
- After thawing, the food can be served for the rest of the original 7 days.
- If the food was not date labeled before it was frozen, serve it within 24 hours after thawing or throw it away.