

Cold Holding Using Ice

- Keep potentially hazardous foods at 41°F or less at all times.
- Prechill foods to 41°F before storing in ice.
- Ice level must be even with the food in the container.



- Ice may be used to keep foods cold in these areas:

Salad bars
Buffet lines

Cooking lines
Food preparation areas



Public Health - Always working for a safer and healthier community