

# WHAT?



**KEEP TCS FOOD  
UNDER 41°F**

# WHO?



**EVERYONE WORKING  
WITH COLD TCS FOOD**

# WHEN?



**PREPARATION, STORAGE,  
SERVICE**

# WHERE?



**ALL COLD-HOLDING EQUIPMENT  
(WALK-INS, REACH-INS,  
SANDWICH UNITS, ETC.)**

# HOW?



**MONITOR/LOG FOOD &  
EQUIPMENT TEMPERATURES**

# CORRECTION?



**DISCARD FOOD AND  
REPAIR EQUIPMENT**

# COLD HOLDING PROCEDURE ESSENTIALS