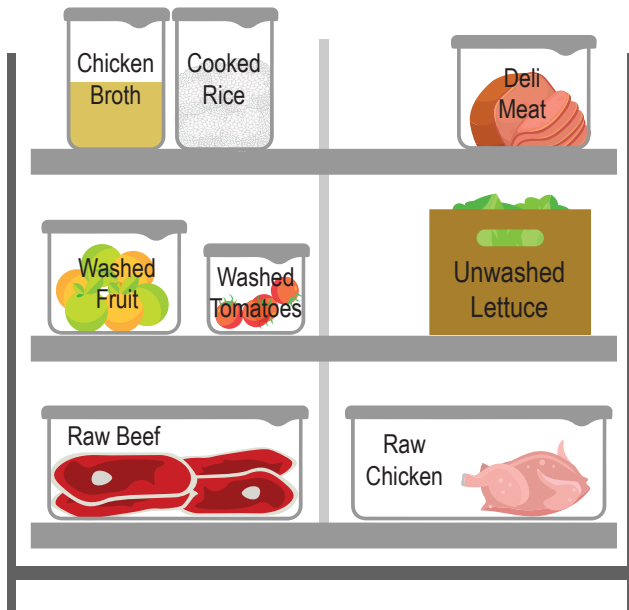
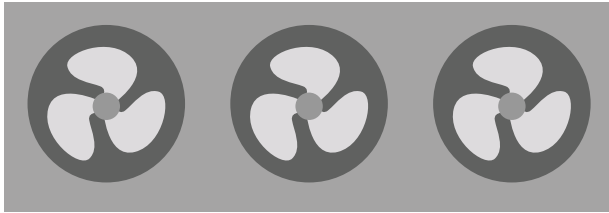


# COLD HOLDING

KEEP COLD FOODS AT 41°F OR BELOW



## USING REFRIGERATION

- Monitor cold holding temperatures with a thermometer in each unit
- Do not overstock refrigerators - allow for proper air circulation
- Use metal insert pans in prep coolers
- Keep lid on sandwich prep cooler closed when not in use
- Use your thermometer to check the temperature of foods throughout the day

## USING ICE

- Pre-chill foods to 41°F before storing in ice
- Ice level must be even or above the level of the food in the container

