

# Proper Food Storage in Cold Holding Units

\*When cooling foods, either an approved walk-in or the ice bath method must be used. Foods must be cooled from 135°F to 70°F with-in 2 hours and from 70°F to 41°F in 4 hours, for a total time of 6 hours.



**\*Foods That Are Being Cooled, Reduced to 4 Inches or Less & Uncovered**



**Ready-to-Eat Potentially Hazardous Foods, Date Marked & Covered**



**Washed Fruits & Vegetables**



**Storage of Raw Pork, Beef, Seafood & Whole Eggs**



**Storage of Raw Ground Meats & Pooled Eggs**



**Storage of Raw Chicken/Poultry**