

Changes to Cold Holding Temperatures in NC

Checklist for assessing and addressing problems once a cold hold violation is observed

Are temperatures being taken often and properly to assess equipment? (only go 1-2" from top of food when taking temperatures) Are food containers overfilled? Can non-TCS (Time/Temperature Control for Safety) foods be removed or rearranged to warmer areas of the cooler? Can some food that is needed less frequently be moved to walk-in or long term cold storage? Processes Are all foods cooled to below 41°F before placing in holding units (buffets, prep coolers, salad bar: Are canned foods, whole tomatoes and melons, mayonnaise for deli salads, and other items prechilled to help with temperature control? Can Time as a Public Health Control (TPHC) be used as a good option for items that cannot be maintained below 41°F? Are there packaged items, like dressing cups, that can be moved away from top of prep cooler to help keep them below 41°F? Equipment Are compressor fans blocked or is air flow restricted inside unit? Are prep unit tops and doors kept closed when not in use? Is the ambient air temperature of the kitchen appropriate for the equipment? Does equipment need maintenance (more coolant, coil cleaning, or gasket repair)? Is there adequate air flow outside the prep cooler unit for air intake? By signing below, I attest that I have been made aware of the upcoming changes to temperatures starting in January 2019 and have been informed about methods to maintain compliance.		Person in Charge / Establishment Name	Date
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Please Contact your Local Health Department for Further Questions