Why this is important: Bacteria multiply rapidly in the temperature danger zone (between 41°F and 135°F). To prevent rapid bacterial growth, all cold, time/temperature control for safety (TCS) foods must be maintained at or below 41°F.

<table>
<thead>
<tr>
<th>PROCEDURES</th>
</tr>
</thead>
</table>

### Who does this apply to:

[Critical Elements: Describe who is responsible for cold holding of TCS foods in your food service establishment. Include these personnel in the development process]

### When will this be performed:

[Critical Elements: Describe when cold holding of TCS foods is performed at your food service establishment]
<table>
<thead>
<tr>
<th><strong>Where does this take place:</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>[Critical Elements: Describe where cold holding of TCS foods is performed at your food service establishment]</td>
<td></td>
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</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>How is this completed:</strong></th>
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</thead>
<tbody>
<tr>
<td>[Critical Elements: Describe how proper cold holding of TCS foods is ensured at your food service establishment. P.C.C. 3-501.16(A)(2) requires all TCS foods to be maintained at 41°F or less]</td>
<td></td>
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<thead>
<tr>
<th><strong>Corrective Action:</strong></th>
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</thead>
<tbody>
<tr>
<td>[Critical Elements: Describe what corrective actions are taken if TCS foods are found above 41°F. If applicable, provide details on how food is replaced]</td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>Monitoring Steps:</strong></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>[Critical Elements: Describe how cold holding of TCS food is monitored at your food service establishment. If you use monitoring logs, describe their use here]</td>
<td></td>
</tr>
</tbody>
</table>
### TRAINING

**Training of Staff:**

[Critical Elements: Describe how food employees are trained on this policy and by whom. Instructions should include initial and applicable refresher training]

### VERIFICATION

**Verification of Policy:**

[Critical Elements: Describe who is responsible for verifying the policy is being followed, how the verification process is conducted, and how adjustments are made if the policy is not working]