



**Public Health**  
Prevent. Promote. Protect.

## JO DAVIESS COUNTY HEALTH DEPARTMENT

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### HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP)

#### Holding Hot and Cold Time/Temperature Control for Safety Food

- Use a clean, sanitized, and calibrated probe thermometer to measure the temperature of the food.
- Take temperatures of foods by inserting the thermometer near the surface of the product, at the thickest part, and at other various locations.
- Take temperatures of holding units by placing a calibrated thermometer in the coolest part of a hot holding unit or warmest part of a cold holding unit.
- Preheat steam tables and hot boxes so foods does not dip below 135°F while the equipment is coming up to temperature.
  
- **For hot foods held for service:**
  - Verify that the air/water temperature of any unit is at 135°F or above before use.
  - Reheat foods to 165°F for 15 seconds that are:
    - Cooked, cooled, and reheated for hot holding
    - Leftovers reheated for hot holding
    - Products made from leftovers, such as soup
    - Precooked, processed foods that have been previously cooled
  - Reheat foods if using a microwave oven:
    - Heat processed, ready-to-eat foods from a package or can to at least 135°F for 15 seconds
    - Heat leftovers to 165°F for 15 seconds
    - Rotate (or stir) and cover foods while heating
    - Allow to sit for 2 minutes after heating
  - All hot time/temperature control for safety foods should be 135°F or above before placing the food out for display or service.
  - Take the internal temperature of food before placing it on a steam table or in a hot holding unit and at least every 2 hours thereafter.
  
- **For cold foods held for service:**
  - Verify that the air/water temperature of any unit is at 41°F or below before use.
  - Chill food rapidly using an appropriate cooling method such as:
    - Place food in shallow containers no more than 4 inches deep and uncovered on the top shelf in the back of the walk-in or reach-in cooler.
    - Use a quick-chill unit such as a blast chiller.
    - Stir the food in a container placed in an ice water bath.
    - Add ice as an ingredient.
    - Separate food into smaller or thinner portions.
    - Pre-chill ingredients and containers used for making bulk items such as salads.
  - All cold time/temperature control for safety foods should be 41°F or below before placing the food out for display or service.
  - Take the internal temperature of the food before placing it onto any salad bar, display cooler, or cold serving line and at least every 2 hours thereafter.

- **For cold foods in storage:**
  - Take the internal temperature of the food before placing it into any walk-in cooler or reach-in cold holding unit.
  - Chill food if the food is not 41°F or below.
  - Verify that the air temperature of any cold holding unit is at 41°F or below before use and at least every 4 hours thereafter during all hours of operation.
  
- **What to do if food is found to be out of temperature:**
  - For **hot** foods:
    - Reheat the food to 165°F for 15 seconds if the temperature is found to be below 135 °F and the last temperature measurement was 135°F or higher and taken within the last 2 hours. Repair or reset holding equipment before returning the food to the unit, if applicable.
    - Discard the food if it cannot be determined how long the food temperature was below 135°F.
  
  - For **cold** foods:
    - Rapidly chill the food using an appropriate cooling method if the temperature is found to be above 41°F and the last temperature measurement was 41°F or below and taken within the last 2 hours.
    - Repair or reset holding equipment before returning the food to the unit, if applicable.
    - Discard the food if it cannot be determined how long the food temperature was above 41°F.