



County of San Diego

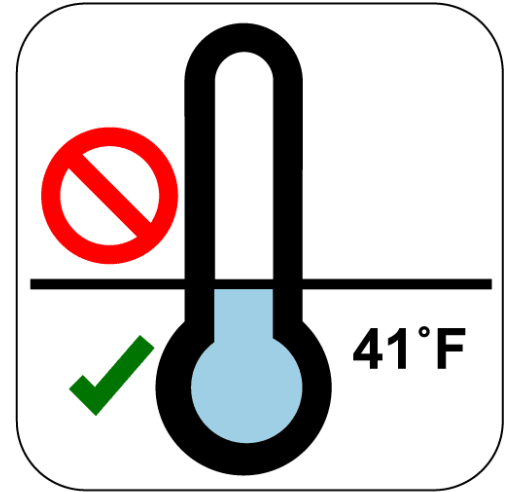
DEPARTMENT OF ENVIRONMENTAL HEALTH AND QUALITY FOOD AND HOUSING DIVISION

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Keep Cold Foods Cold at 41°F or Below

- * Potentially Hazardous Foods (PHFs) that are not refrigerated correctly allow bacteria that can cause foodborne illness to grow.
- * Follow food package labels: "KEEP REFRIGERATED" or "PERISHABLE, KEEP REFRIGERATED" or "KEEP FROZEN".
- * Do not leave potentially hazardous cold foods out of refrigeration.
- * Repair, replace or remove any faulty refrigeration unit.
- * Use refrigeration large enough to accommodate rapid cooling such as a walk-in refrigerator. Do not place large amounts of hot foods in a small unit like a prep unit or small reach-in unit because the added hot food will impact the cold holding of other food items.



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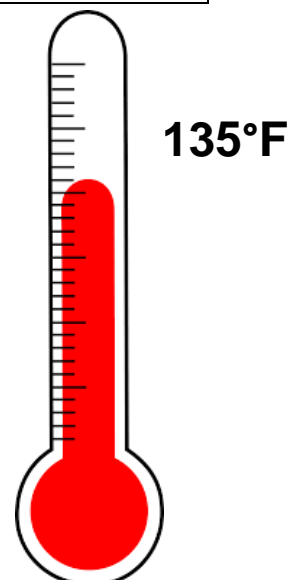


**Monitor your refrigeration temperatures
and cold food temperatures daily.**

COMMON REFRIGERATION PROBLEMS	REFRIGERATION SOLUTIONS
Not enough refrigeration space.	Maximize refrigeration space by providing more approved commercial refrigerators, freezers, or coolers when possible, and lowering the volume of orders and increasing food delivery or pickup frequency to avoid overstocking.
Not enough cool air circulation.	Improve cool air circulation by providing more refrigeration space (avoid overstocking), using grated/wire commercial shelving, removing any covers on the shelves (ex: cardboard), and repair the fan unit. Regularly clean the compressor unit if there is dirt, debris, dust and grease build-up, the fan units and grills inside the refrigerator, and the ventilation hoods. Poor working ventilation hoods can cause dirt and grease to build-up on the refrigerators' compressor units. All cooking equipment need to fit inside a hood.
Faulty equipment.	Perform regular maintenance of equipment, such as repairing the compressor and repairing or replacing door gaskets. Replace home-style refrigerators with approved commercial refrigerators, as they are not rated for heavy commercial use.
Improper cooling of hot food.	Practice proper cooling by using shallow, thin metal pans, ice paddles, or ice baths when cooling hot food. Do not use plastic tubs or buckets to cool hot food. Do not put large amounts of hot food in the refrigerator or cooler. Placing large amounts of hot food in a refrigerated space will raise the temperature of the cooler.

Keep Hot Foods Hot at 135°F or Above

- * Potentially Hazardous Foods (PHFs) that are not hot held correctly allow bacteria that can cause foodborne illness to grow.
- * Hot holding temperatures for potentially hazardous foods (PHFs) at steam tables or other hot holding equipment must always be 135°F or higher.
- * Food that has been cooked and refrigerated must be rapidly reheated to 165°F prior to hot holding. Ensure food reheats to a uniform temperature of 165°F throughout the food item.
- * Never preheat, cook, or reheat potentially hazardous foods using hot holding equipment. Hot holding equipment are only designed to hold or maintain foods at hot holding temperatures.
- * Preheat the hot holding equipment so that potentially hazardous foods will maintain foods at 135°F or higher.
- * Do not leave potentially hazardous hot foods out of hot holding.
- * Repair, replace or remove any faulty hot holding unit.



FOOD TEMPERATURE LOG

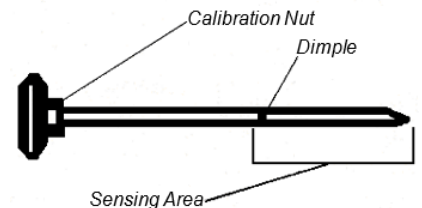
Employee Name	Date	Time	Temperature	Circle One: Cold / Hot / Cooked	Type of Food	Corrective Action
				Cold / Hot / Cooked		
				Cold / Hot / Cooked		
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				Cold / Hot / Cooked		
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				Cold / Hot / Cooked		

- **Cold Holding Temperatures** - record every two hours. All cold foods must read 41°F or below.
- **Hot Holding Temperatures** - will be recorded every two hours. All hot foods must read 135°F. Reheated foods are heated to an internal temperature of 165°F. Foods are discarded after a period of two hours out of temperature.
- **Cooking Potentially Hazardous Foods** - record cooked food temperatures at different times of the day.
- **Cold/Hot/Cooked** - circle cold if the food temperature taken was for cold holding, hot if the food temperature taken was for hot holding, and cooked if the temperature taken was to verify a final cooking temperature of a potentially hazardous food.



Thermometer Calibration

Food temperature measuring devices must be calibrated in accordance with the manufacturer's specifications as often as necessary to ensure their accuracy. If a thermometer does not have specific instructions for calibration, the following methods may be used.



Ice Point Method:

1. Fill a large container with ice, preferably crushed if you have it. Add clean tap water until the container is full. Stir ice water mixture.
2. Put the thermometer probe into the ice water so that the sensing area, usually about an inch up on a bimetallic thermometer, is completely submerged. Don't let the probe touch the sides or bottom of the container. Wait 30 seconds, or until the temperature indicator stops moving.
3. On bimetallics, hold the calibration nut on the underside of the dial head securely with a wrench- or the tool attached to the sheath-and rotate the dial head until the thermometer reads 32°F.

Boiling Point Method:

1. Bring clean tap water to a boil in a deep pan.
2. Put the thermometer probe into the boiling water so that the sensing area is completely submerged. Again, don't let probes touch the sides or bottom of the pan. Wait 30 seconds, or until the temperature indicator stops moving.
3. On bimetallics, hold the calibration nut on the underside of the dial head securely with a wrench or tool attached to the sheath and rotate the dial head until the thermometer reads 212°F or the appropriate boiling point for your elevation.