

COLD HOLDING RESOURCE GUIDE



Background

Improper cold holding can lead to the potential for foodborne illness. Correctly maintaining the required cold holding temperature of food is essential to prevent microbial growth.

Responsibilities

Person in Charge in the Store: It's the responsibility of the person in charge in the store to ensure cold holding temperatures are routinely monitored.

Store Personnel: Employees should tell the person in charge if they see any food item warmer than the proper temperature range.

How to Prep

There should be a calibrated thermometer to verify the cold-holding temperature of food. Cold-holding equipment should work properly to maintain the correct food temperature.

Please see the Domino's Operating Standards for proper temperature specifications. Note: some local health departments may have different cold holding standards.

Procedure

- Ensure the product is less than 41°F (5°C) before placing it into cold holding.
- Ensure cold-holding equipment is turned on and set to the correct temperature to maintain food at the proper internal temperature.
- Check items in cold holding per brand standards to verify food is maintaining the proper cold-holding temperature, and corrective action is taken if needed.
- Properly record temperatures, keeping seven rolling days on hand.
- Take corrective action when needed, per the Domino's Product Standards.

Additional Information

- Food handlers directly involved in the cold holding of food should:
 - Practice good personal hygiene
 - Use a correctly calibrated and sanitized thermometer
 - Ensure cold-holding equipment is functioning properly
 - Know about correct cold-holding temperatures and how to record them
 - Take corrective when needed

References

- 2017 U.S. FDA Food Code

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