

Proper Food Storage in Cold Holding Units

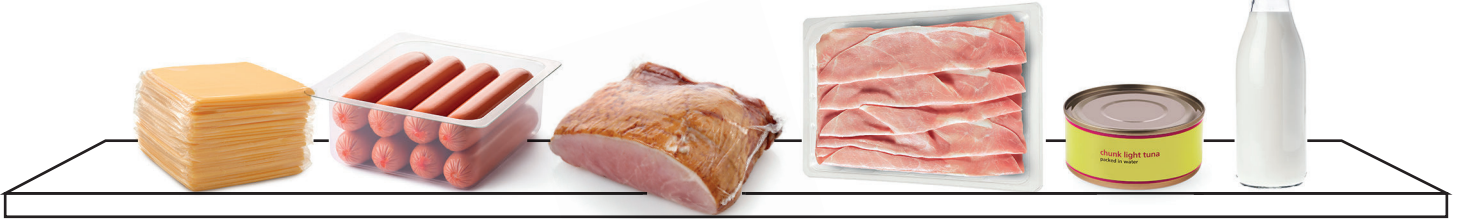
An approved walk-in or ice bath method must be used when cooling foods.

Foods must be cooled from 130°F to 70°F within 2 hours and from 70°F to 41°F within 4 hours, for a total time of 6 hours.

Foods Being Cooled, Reduced to 4 Inches or Less & Uncovered



Ready-to-Eat Potentially Hazardous Foods, Date Marked & Covered



Washed Fruits & Vegetables



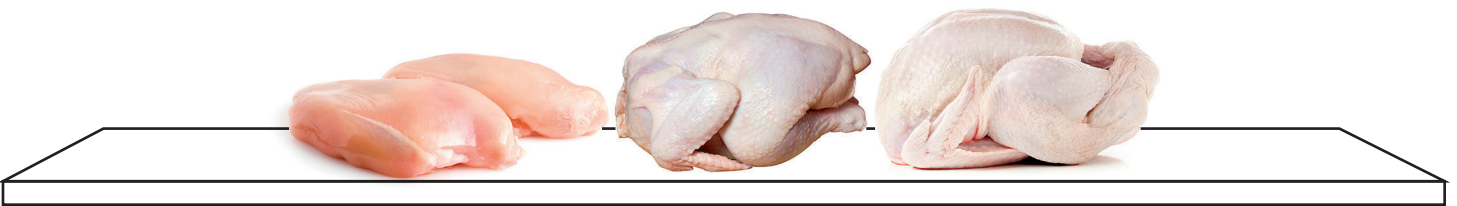
Raw Pork, Beef, Seafood & Whole Eggs—Cook Temp: 145°F



Raw Ground Meats & Pooled Eggs—Cook Temp: 155°F



Raw Chicken/Poultry—Cook Temp: 165°F



ARIZONA DEPARTMENT
OF HEALTH SERVICES

Arizona Department of Health Services

Food Safety & Environmental Services Program

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www.azdhs.gov/foodsafety