COLD FOOD HOLDING

Date:			
Date.			

Food Name	Checked By	Start Time/Temp	Time/Temp	Time/Temp	End Time/Temp

CRITICAL LIMITS:

The minimum cold holding temperature is 41°F. Treat each new batch of food as a new food item entry on the chart.

This form is provided by Michigan Department of Agriculture

Copies can be downloaded at: www.michigan.gov/mda. Search for "Food Code & Fact Sheets" page