Cold Holding

- Keep food at 41°F or colder at all times.

- Discard food that has been held between 41-140°F for longer than 4 hours.

- Cover foods to maintain temperature.

Hot Holding

- Keep food at 140°F or hotter.

- Preheat equipment to 140°F or hotter before adding food.

- Check food temperatures with a thermometer.

- Stir frequently to evenly distribute the temperature.