

Cold Holding Log

TIME/TEMPERATURE CONTROL FOR SAFETY FOOD (TCS)

The designated person in charge (PIC) for each shift will ensure cold TCS food products are at 41°F or below.

- 1. Use a thin probe thermometer to find the warmest internal product temperature of multiple cold TCS food products at least once every four hours.
- 2. Record results on the Cold Holding Log.
- 3. Include any corrective action on the Cold Holding Log.

Date	Time	TCS food product	Location	Temperature	Initials

Corrective action(s)	PIC initials

COLD HOLDING LOG

Date	Time	TCS food product	Location	Temperature	Initials

Corrective action(s)	PIC initials

Minnesota Department of Health Food, Pools, and Lodging Services PO Box 64975
St. Paul, MN 55164-0975
651-201-4500
health.foodlodging@state.mn.us
www.health.state.mn.us

Minnesota Department of Agriculture Food and Feed Safety Division 625 Robert Street N St. Paul, MN 55155-2538 651-201-6027 or 1-800-697-AGRI mda.info@state.mn.us www.mda.state.mn.us/

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To obtain this information in a different format, call: 651-201-4500 or 651-201-6000.