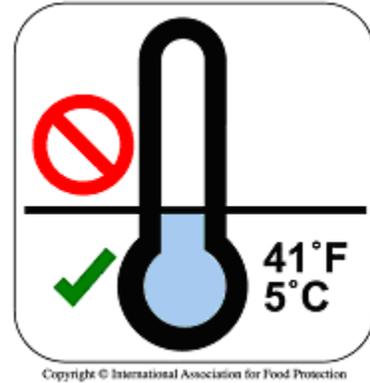


# Holding

## Cold Holding

- Keep food at 41°F or colder at all times.
- Discard food that has been held between 41-135°F for longer than 4 hours.
- Cover foods to maintain temperature.



## Hot Holding

- Keep food at 135°F or hotter.
- Preheat equipment to 135°F or hotter before adding food.
- Check food temperatures with a thermometer.
- Stir frequently to evenly distribute the temperature.

