

Temperature Violations

-What can YOU do to prevent them-

Take temperatures and monitor temperatures (hot holding >135°F or above; cold holding <41°F or below)

Have thermometers in all your coolers and freezers

Do not over-stuff coolers and freezers: your cooling unit will work harder to keep temperature, and your food will be in the danger zone longer

Use proper cooling procedures before storing food products in coolers and freezers



Please contact us at 630-444-3040

or

visit us at www.kanehealth.com/food_service.htm