

Facility:

If you require any assistance please call 514-700-1567

1 = compliant 3 = in process 5 = not compliant										
Why	Warm temperature may cause bacteria to multiply. To retard bacterial growth store and display foods at cold temperatures. Ensure proper procedures are followed to protect foods from contamination, and Ready-To-Eat foods from cross									
Who	Food production employees who are responsible for cold holding. <input type="checkbox"/> _____									
When	Cold holding Potentially Hazardous Food (PHF). <input type="checkbox"/> _____									
Where	All cold holding units used for storage, display, service and transport:									
	<input type="checkbox"/> Commercial refrigerator	<input type="checkbox"/> Reach in coolers	<input type="checkbox"/> Walk in cooler							
	<input type="checkbox"/> Holding cabinets	<input type="checkbox"/> Sandwich units	<input type="checkbox"/> Salad bar							
	<input type="checkbox"/> Display lines									
How (Average Score)	For all foods:					1	2	3	4	5
	Make sure indicating thermometers are correctly placed and working properly in cold holding units.					<input type="checkbox"/>				
	Check PRODUCT with calibrated, clean and sanitized thermometer at determined frequency.					<input type="checkbox"/>				
	Keep the cold holding unit at 41°F or colder.					<input type="checkbox"/>				
	Place prepared food into the cold holding unit as soon as possible.					<input type="checkbox"/>				
	Do not mix old food with fresh batches of food.					<input type="checkbox"/>				
	Do not overload the cold holding unit.					<input type="checkbox"/>				
	Separate raw from RTE, and raw from each other (ex beef over chicken)					<input type="checkbox"/>				
	Other					<input type="checkbox"/>				
Thick Liquids	<input type="checkbox"/> Ice Display lines	<input type="checkbox"/> Salad bars	<input type="checkbox"/> Sandwich units							
	<input type="checkbox"/> Walk in cooler	<input type="checkbox"/> Holding cabinets	<input type="checkbox"/> Reach in coolers							
	<input type="checkbox"/> Commercial refrigerator		<input type="checkbox"/> Other _____							
Thick Liquids	<input type="checkbox"/> Ice Display lines	<input type="checkbox"/> Salad bars	<input type="checkbox"/> Sandwich units							
	<input type="checkbox"/> Walk in cooler	<input type="checkbox"/> Holding cabinets	<input type="checkbox"/> Reach in coolers							
	<input type="checkbox"/> Commercial refrigerator		<input type="checkbox"/> Other _____							
Comments:					Authorized Signature::					
					Date:					
					Time:					

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Semi Solids	<input type="checkbox"/> Ice Display lines	<input type="checkbox"/> Salad bars	<input type="checkbox"/> Sandwich units
	<input type="checkbox"/> Walk in cooler	<input type="checkbox"/> Holding cabinets	<input type="checkbox"/> Reach in coolers
	<input type="checkbox"/> Commercial refrigerator		<input type="checkbox"/> Other _____
Thick Liquids	<input type="checkbox"/> Ice Display lines	<input type="checkbox"/> Salad bars	<input type="checkbox"/> Sandwich units
	<input type="checkbox"/> Walk in cooler	<input type="checkbox"/> Holding cabinets	<input type="checkbox"/> Reach in coolers
	<input type="checkbox"/> Commercial refrigerator		<input type="checkbox"/> Other _____
Optional Records	Cold Holding Log for Storage Units		<input type="checkbox"/> Every time
			<input type="checkbox"/> Hourly
			<input type="checkbox"/> Daily
			<input type="checkbox"/> Weekly
			<input type="checkbox"/> Other
	Cold Holding Display Log for Display Units		<input type="checkbox"/> Every time
			<input type="checkbox"/> Hourly
			<input type="checkbox"/> Daily
			<input type="checkbox"/> Weekly
			<input type="checkbox"/> Other
	Other		<input type="checkbox"/> Every time
			<input type="checkbox"/> Hourly
<input type="checkbox"/> Daily			
<input type="checkbox"/> Weekly			
<input type="checkbox"/> Other			
Corrective actions	<input type="checkbox"/> Call a repairman if the refrigerator / cooler cannot keep food at 41°F or colder, have serviced regularly.		
	<input type="checkbox"/> Throw away PHF that have been warmer than 41° F for 4 hours.		
	<input type="checkbox"/> Throw away RTE food that has been contaminated by raw food.		
	<input type="checkbox"/> Clean refrigerators and coolers regularly.		
	<input type="checkbox"/> Transfer PHF that has not been warmer than 41° F for 4 hours to cooler unit.		
	<input type="checkbox"/> Other		
PIC Verification	<input type="checkbox"/> Spot check cold holding procedures and temperatures.		
	<input type="checkbox"/> Thermometers are used and calibrated.		
	<input type="checkbox"/> Other		

Comments:	Authorized Signature::
	Date:
	Time: