



Anatomy of an Evaluation

Proper Holding Temperatures



Michigan Department of Agriculture & Rural Development

Food Service Program
Food and Dairy Division



Cold Holding

**A Key Question:
What was the time frame? How long has it
been out of temp?**

- Was it made in the facility?
- Was it leftover?
- Was it just opened?

**The temperature is 50F; is this a
violation?**

We need to think about where food
came from.

What questions might you ask?



Hot Holding

What other information needs to be gathered?

- It is a commercial product
- Just opened
- can was at ambient temp
- Time frame (1hr)
- Capability of holding unit

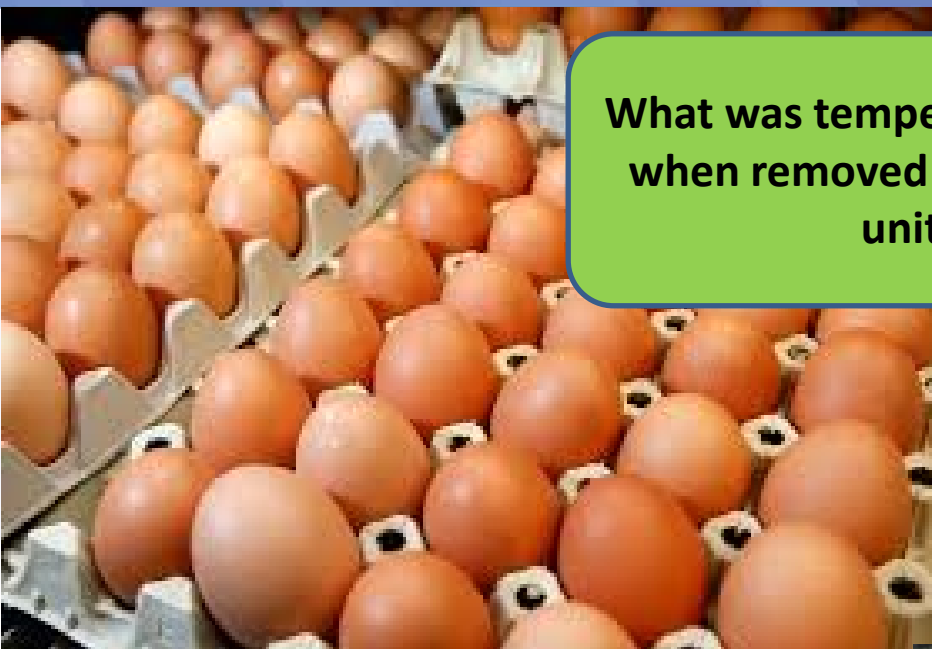
Gravy is on HH unit temps at 105F
Is this a violation?

What is the violation?
Reheating



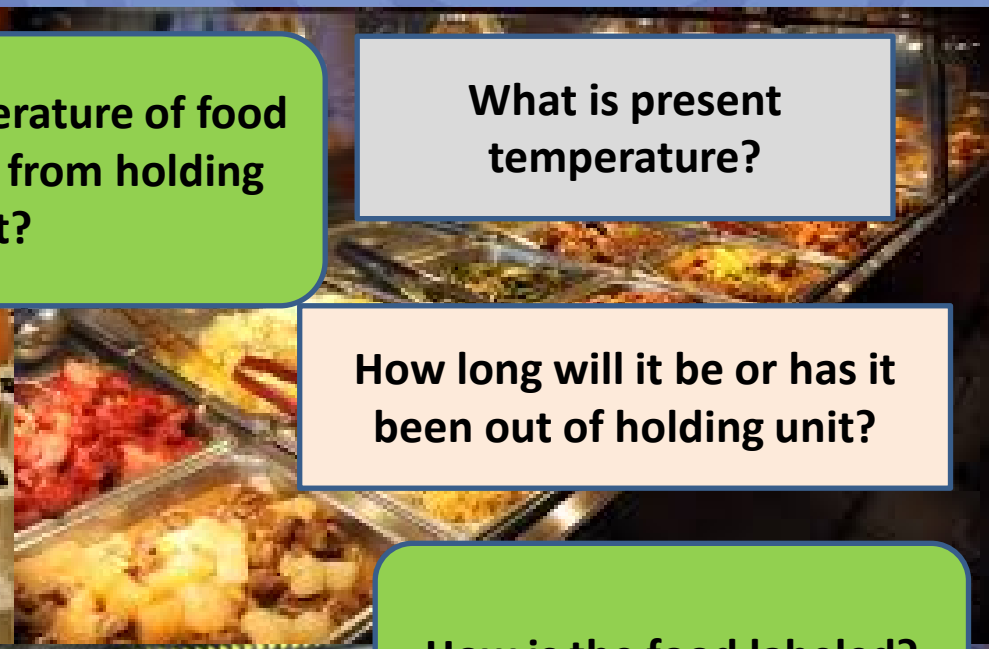


Time as Public Health Control



What was temperature of food when removed from holding unit?

What is present temperature?



How long will it be or has it been out of holding unit?

How is the food labeled?

What needs to be considered when addressing TPHC?





Time as Public Health Control

Start time	Time limit	Labeling
40°F	4 hours	Discard time
135°F	4 hours	Discard time
40°F not to exceed 70°	6 hours	Time removed from holding unit & discard time

What other criteria do we need to cover?

Written Policy for TPHC

Not a method for immediate correction



Date Marking

Is the food TCS? Is it held longer than 24hrs?

Foods dated with 9/2, evaluation was on 9/8

Operator states date is the day the food was made or opened.

What other questions need to be asked; what other observation need to be made?

What is the Establishments DM policy

The date marked can not exceed a manufactures use by date based on food safety

Was food used as an ingredient? Was it the earliest date mark?

Know Exempt foods

#21(B) on Standardization report form: 3-501.18 date mark exceeded or not done

Questions?



Michigan Department of Agriculture & Rural Development

Stay connected with MDARD!



Michigan Department
of Agriculture



@MichDeptofAg



Mlagriculture