

# Cold Holding with Ice

## Instructions

Time/Temperature Control for Safety (TCS) food must be kept cold at 41° or below. TCS food in the Danger Zone can grow bacteria quickly. You can keep food cold in the refrigerator, or you can use ice. When you use ice, you must keep these things in mind:



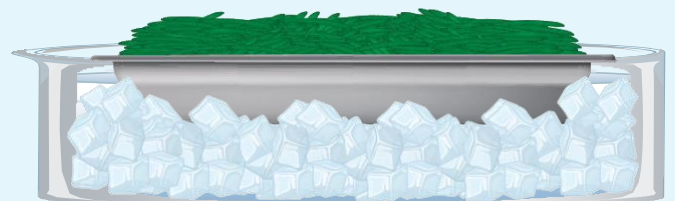
### Do

- Surround the food with ice, keeping the ice at or above the level of the food.
- Add water to the ice. This helps fill the gaps between the ice.
- Check the food temperature often with a digital thermometer.



### Don't

- Stack food above the level of the ice.



- Set food pans on top of the ice.

