

FOOD SAFETY

Proper Holding Temperatures

HOT HOLDING

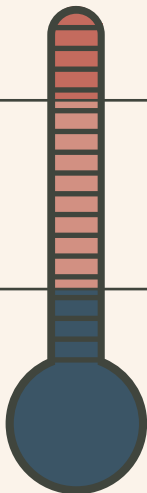
135°F

DANGER ZONE



COLD HOLDING

41°F



Time/Temperature Controls for Safety (TCS) Food
must be maintained
HOT at 135°F or above, or **COLD** at 41°F or less

EXCEPTIONS

- During preparation, cooking, or cooling
- When time is used as a public health control

Regulation 61-25, Section 3-501.16



South Carolina
DEPARTMENT OF AGRICULTURE

[agriculture.sc.gov/
retail-food-safety](http://agriculture.sc.gov/retail-food-safety)