Cold hold food at 41°F or colder.

- Stock food at or below fill lines.
- Use only one pan. Do not stack.
- Don’t stack food on top of inserts in prep coolers.

Help keep food cool.

- Use lids to keep cold air in.
- Leave room for airflow. Do not overstock.
- Close lids when not in use.

Check temperature often to make sure food is 41°F or colder.

- Take temperature at top 1 inch of food.

Set regularly-used coolers to 36–38°F to offset opening.