

4626.0395 TCS FOOD; HOT AND COLD HOLDING. 3-501.16

A. Except during preparation, cooking, or cooling, or when time is used as the public health control as specified in part 4626.0408, and except as specified in items B and C, TCS food must be maintained:

(1) at 135 degrees F (57 degrees C) or above, except that roasts cooked to a temperature and for a time specified in part 4626.0340, item B, or reheated as specified in part 4626.0360, item E, may be held at a temperature of 130 degrees F (54 degrees C) or above;^{p1} or

(2) at 41 degrees F (5 degrees C) or below under mechanical refrigeration.^{p1}

B. Eggs that have not been treated to destroy all viable *Salmonellae* must be stored in refrigerated equipment that maintains an ambient air temperature of 45 degrees F (7 degrees C) or less.^{p1}

C. TCS food in a homogenous liquid form may be maintained outside of the temperature control requirements, as specified in item A, while contained within specially designed equipment that complies with the design and construction requirements in part 4626.0575, item E.

D. For a special event food stand, delivery vehicle, retail food vehicle, portable structure, or cart, dry ice or cold packs may be substituted for mechanical refrigeration required in this part and part 4626.0375 if the temperatures in parts 4626.0370 to 4626.0420 are maintained. Mechanical refrigeration must be provided for TCS foods held for 4 hours or longer.

Statutory Authority: *MS s 31.101; 31.11; 144.05; 144.07; 144.08; 144.12; 157.011*

History: *23 SR 519; 43 SR 295*

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