**MONITORING FORM — COLD HOLDING**

Establishment _____ Date _____

**Name of Food Product Being Monitored:** _____

| Actual Time | Intervals | Temperature | Requirement | Initialed |
|---|---|---|---|---|
| | 0 Minutes | | Should Be < 41ºF | |
| | 30 Minutes | | Should Be < 41ºF | |
| | 60 Minutes | | Should Be < 41ºF | |
| | 90 Minutes | | Should Be < 41ºF | |
| | 120 Minutes | | Should Be < 41ºF | |
| | 150 Minutes | | Should Be < 41ºF | |
| | 180 Minutes | | Should Be < 41ºF | |
| | 210 Minutes | | Should Be < 41ºF | |
| | 240 Minutes | | Should Be < 41ºF | |
| | 270 Minutes | | Should Be < 41ºF | |
| | | | | |
| | | | | |
| | | | | |

**NOTE: Product must be held cold at 41ºF or below until removed from the service line or discarded.**