**3-501.16 Potentially Hazardous Food (Time/Temperature Control for Safety Food), Hot and Cold Holding.**

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| (A)(2) At a temperature specified in the following:  (a) 5°C (41°F) or less; P or  (b) 7°C (45°F) or between 5°C (41°F) and 7°C (45°F) in existing refrigeration EQUIPMENT that is not capable of maintaining the food at 5°C (41°F) or less if: P  (i) The EQUIPMENT is in place and in use in the FOOD ESTABLISHMENT; and  (ii) On or before January 1, 2019, the equipment is upgraded or replaced to maintain FOOD at a temperature of 5°C (41°F) or less. |
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| (B) Eggs that have not been treated to destroy all viable ***Salmonellae*** shall be stored in refrigerated equipment that maintains an ambient air temperature of 7°C (45°F) or less. P |