Equipment that can be used to keep cold foods cold:

- Cold Food Tables
- Preparation Cold Unit
- Display Refrigerator
- Refrigerators

Equipment that can be used to keep hot foods hot:

- Heated Display
- Soup Warmers
- Steam Table
- Mobile Hot Holding Unit

Maintain hot foods at 135°F or above

Maintain cold foods at 41°F or below

To prevent bacteria from growing in food

United States Virgin Islands
Department of Health
Division of Environmental Health
https://doh.vi.gov/programs/environmental-health