Section 11.2.i. of West Virginia’s Legislative Rule, Child Care Centers, 64CSR 21, requires prepared foods that are not immediately served or refrigerated in family day care facilities to be held at 140 degrees Fahrenheit (140°F).

Since the Child Care Center rule was last revised in 1997, the hot holding temperature for potentially hazardous foods has been lowered to 135 degrees Fahrenheit (135°F) with the adoption, by reference, of the 2005 FDA Model Food Code in West Virginia Legislative Rule, Food Establishments, 64CSR17.

Therefore, until a revision of our Child Care Centers Rule, family day care facilities are required to hold prepared foods at a minimum of 135 degrees Fahrenheit (135°F) if not immediately served or refrigerated. Facilities should not be debited if the hot holding temperature is below 140 degrees Fahrenheit (140°F).

References
West Virginia’s Legislative Rule, Child Care Centers, 64CSR 21
2005 FDA Model Food Code
West Virginia Legislative Rule, Food Establishments, 64CSR17

History
None

Attachments
None