

Hot holding log

kitchenonhand.com

Restaurant: _____

Station: _____

Month: _____

LIMIT

Hot-held food: 135°F or above

HOW TO CHECK

Check each hot-held food at least every 2 hours, at its coldest spot (pan edges).

OUT OF RANGE

Below 135°F: reheat to 165°F if it was 135°F or above in the last 2 hours, otherwise throw it out — and write down what you did.

[illegible]

Limits start from the FDA Food Code; your health department may set its own.