

HOT HOLDING TEMPERATURE LOG

Critical Limit: **135F (57C) or Higher**

Date: _____

Location/Unit: _____

Supervisor: _____

FOOD ITEM	TIME	TEMP (F)	INITIALS	CORRECTIVE ACTION TAKEN	VERIFIED BY
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FOOD ITEM	TIME	TEMP (F)	INITIALS	CORRECTIVE ACTION TAKEN	VERIFIED BY
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Instructions: Check temperatures every 2 hours. If food is below 135F, it must be reheated to 165F (once only) or discarded. Rapidly reheat items that have been held below the limit for less than 2 hours.