

HOT FOOD HOLDING CHART

Food Name	Checked By (initials)	IMMEDIATELY AFTER COOKED	Time / Temperature	Time / Temperature	Time / Temperature	Time / Temperature	END Time / Temperature	Corrective Action?
		Time						
		Temperature						
		Time						
		Temperature						
		Time						
		Temperature						
		Time						
		Temperature						
		Time						
		Temperature						
		Time						
		Temperature						
		Time						
		Temperature						
		Time						
		Temperature						

CRITICAL LIMITS:

Foods reheated for hot-holding must be heated to at least **165°F**. The minimum hot-holding temperature is **140°F**. (Each new batch of food is a new food item entry on the chart.)

Corrective Action: If food temperature drops below 140°F at any time: **REHEAT to 165°F immediately** for additional Hot Holding. If the durational period that food was below 140°F is more than 2 hours or is unknown, immediately discard the food (unless you have an approved written exception to use time as a safety control granted by the Director of Health for the specific foods).