

# HOT HOLDING TEMPERATURE

**Hot Holding Temperature Log Instructions:** This log will be maintained for each hot holding unit in the facility. A designated food service employee will record the time, temperature and their initials. The food service supervisor for each facility will verify that food service employees have taken the required temperatures by visually monitoring food service employees and reviewing, initialing, and dating a sample of logs each month. Maintain this log for a minimum of three years and until given permission to discard it. If corrective action is required on any day, circle the date in the first column and explain the action taken on the back of the chart or on an attached sheet of paper. Hot Holding temperature should be 135°F or above.

Month/Year: \_\_\_\_\_

Establishment Name: \_\_\_\_\_

Date	Hot holding Unit Description (example: oven, hot box, hot case, steam table ,etc.)	Time	Type of Food	Temperature	Food Service Employee Initials

Verified by (PIC or manager on duty initials): \_\_\_\_\_ Date: \_\_\_\_\_

Corrective Actions:

Date	Hot holding Unit Description (example: oven, hot box, hot case, steam table ,etc.)	Time	Type of Food	Temperature	Food Service Employee Initials

Verified by (PIC or manager on duty initials):\_\_\_\_\_ Date: \_\_\_\_\_

Corrective Actions: