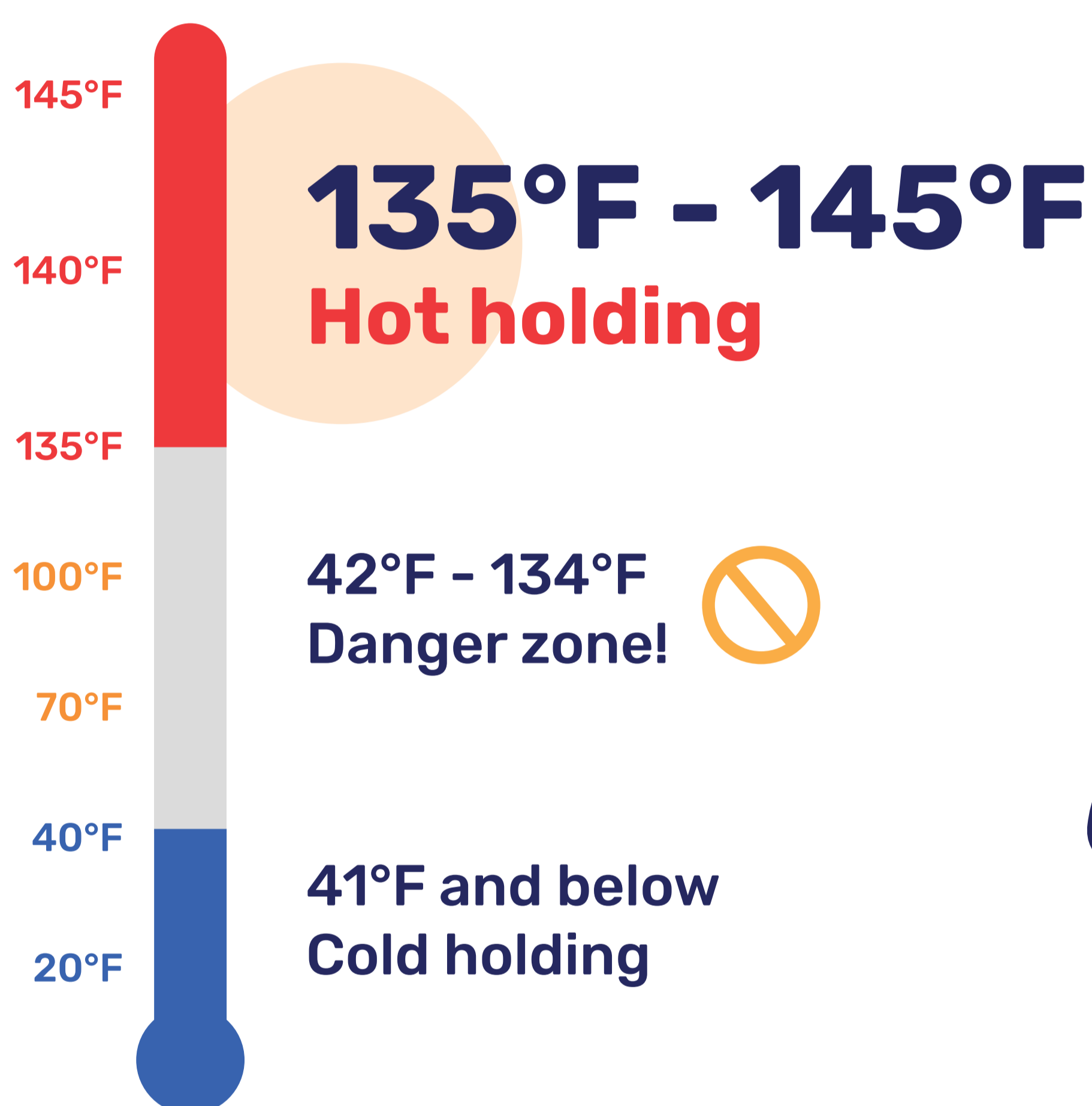


Hot holding temperature chart

Fried Chicken

Fried chicken that is meant to be served and displayed for a long time require elevated temperatures for storage. Fried chicken is held at 135°F or above to stop the growth of harmful microorganisms and preserve food safety.



In hot holding, the following must be considered:

- Use **only equipment intended** for hot holding.
- Hot holding equipment is **not intended for cooking or reheating fried chicken**.
- **Cover fried chicken** to protect them from contamination.
- **Do not serve fried chicken** that was kept below the recommended hot holding temperature.
- When foods are in chafing dishes, **avoid stirring fried chicken**.
- Do not use hot-holding equipment for **reheating fried chicken**.
- Measure the temperature at **regular intervals**.
- **Do not mix** new batches with the ones already on display.