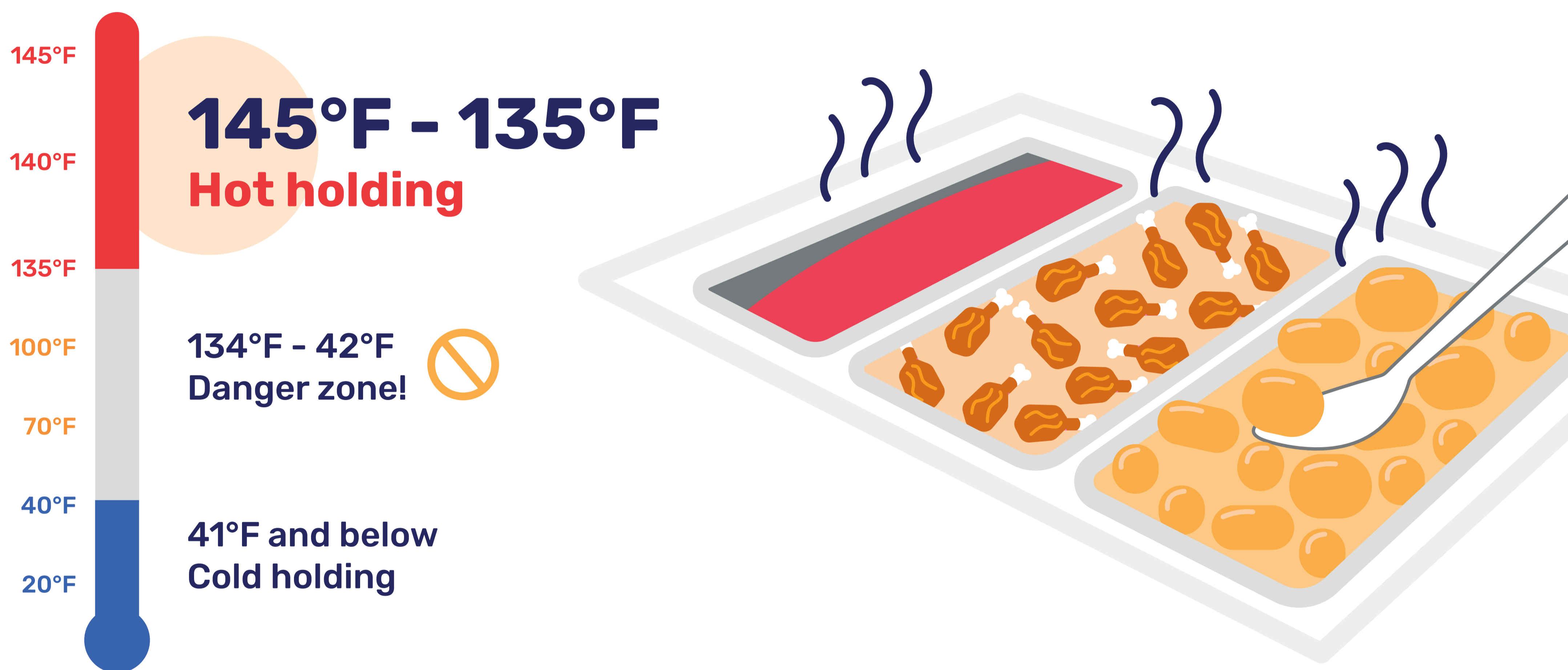


# Hot holding temperature chart

Foods that are meant to be served and displayed for a long time require elevated temperatures for storage. Foods are 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 foods**.
- **Roasts** can be held at a minimum temperature of **130°F** when properly cooked.
- **Cover foods** to protect them from contamination.
- **Do not serve food** that was kept below the recommended hot holding temperature.
- When foods are in chafing dishes, **avoid stirring the food**.
- Do not use hot-holding equipment for **reheating foods**.
- Measure the temperature at **regular intervals**.
- **Do not mix** new batches with the ones already on display.