

Hot Holding Temperature and Time Control for Pizza

Any type of pizza can only be hot held at 150°F - 160°F with a relative humidity of 15% - 20% for a maximum of 4 hours. Once the allowed time is breached, pizzas must be discarded.

- Notes:
- 1. All types of pizzas must be baked at an internal temperature of 165°F
 - 2. Use a properly calibrated thermometer to measure the hot holding temperature.
 - 3. Each displayed pizza must be labeled with the time of display and final holding time before discarding.

Date	Type of pizza	Cooking temperature	Time of display	Hot holding temperature	Maximum time of display	Disposition (Sold/Discarded)