

Hot Holding Food Temperature Log

In general, hold hot foods at or above 140°F / 60°C, checking the temperature of food every 2 hours.

If the food is less than 140°F / 60°C for more than two hours, it must be discarded.

If the food is less than 140°F / 60°C for less than two hours, reheat it to 165°F / 74°C and increase the hot holding equipment temperature until it's greater than 140°F / 60°C and maintained.

Reheat food only once.

Date	Type of food	Cooking temperature	Time of display	Hot holding temperature	Maximum time of display	Reheated (Yes/No)	Disposition (Sold/Discarded)	Initials



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