Hot Holding Food Temperature Log

Minimum hot holding temperature is 135°F.
If the food temperature is less than 135°F, notify the person in charge (PIC) immediately.
If out of temperature for less than 2 hours the food may be rapidly reheated to 165°F (one time only).
Document what corrective action was taken if the food is found less than 135°F.

Date	Time	Food Item	Temperature	Corrective Action	Recorded By	PIC Review
1/1/19	11:00am	Marinara sauce	147°F	**Example**	AB	CD