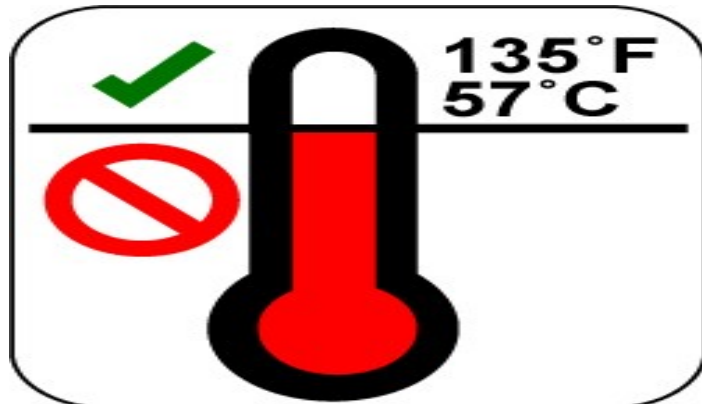


Hot Holding POTENTIALLY HAZARDOUS or TCS FOODS

When holding or keeping food safe for eating and serving, it is important to maintain effective temperatures. If food is to be held at a hot temperature for any amount of time, it is to be held at 135°F or higher. Food temperature logs should be kept throughout the day and checked once to twice a shift.



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To maintain this type of temperature for foods, it is important to utilize the proper equipment and devices. The necessary equipment for maintaining proper hot holding temperatures range from heated or insulated holding cabinets, heat tables or hot wells.



If food item temperatures fall below the approved range for hot holding, the food is to be discarded to prevent the spread of disease and unsafe conditions for consumers.