

HOT HOLD / HOT DISPLAY TEMPERATURE RECORD



Date	Food	Time into Hot Hold	Core Temp after 2 hours	Core Temp after 4 hours	Corrective Action	Initials

Hot holding must maintain temperature above 135°F

Critical Limit	Corrective Action Notes	Examples
135°F for 4 hours maximum		Consider if food is safe
		Dispose of food which may be contaminated

Manager Signature:_____ Date:____

