Temperature Log: Hot Holding Units

Hot holding units must hold hot food at a temperature at or above **60°C (140°F)**.

- Preheat the water in the hot-holding unit. Allow enough time for the unit to heat to at least **60°C (140°F)** before putting food into the unit.
- Preheat the food to **74°C (165°F)** before putting it into the unit.
- Check food temperature every two hours using a stem thermometer to ensure that a temperature of **60°C (140°F)** is maintained.
- Treat each new batch of food as a new food item entry on the temperature log.

Food Item	Start Time/ Temp	Time/Temp	Time/Temp	Checked by (initial)	Corrective Action Taken

Foods that have been held at less than 60°C for less than 2 hours can be reheated to +74°C and replaced in the unit.

Foods that have been at less than 60°C for more than 2 hours must be discarded.

Advise a supervisor if proper temperatures cannot be maintained.