## **Temperature Log: Hot Holding Units**



The hot holding unit 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  $60^{\circ}$ C for less than 2 hours can be reheated to  $+74^{\circ}$ 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.