

Food Temperature Log

Hot Holding

- Hot holding temperatures for potentially hazardous foods (PHFs) must always be 135°F or higher.
- Food that has been cooked and refrigerated must be **rapidly reheated** to 165°F prior to hot holding. Ensure food reheats to a uniform temperature of 165°F throughout the food item.
- **Never preheat, cook, or reheat potentially hazardous foods using hot holding equipment.** Hot holding equipment are only designed to hold or maintain foods at hot holding temperatures.

Cold Holding

- Cold holding temperatures for PHFs must always be 41°F or lower.
- PHFs that are not refrigerated correctly allow bacteria that can cause food-borne illness to grow.
- Follow food package labels: “KEEP REFRIGERATED” or “PERISHABLE, KEEP REFRIGERATED” or “KEEP FROZEN”.
- Do not leave potentially hazardous cold foods out of refrigeration.
- Do not place large amounts of hot foods in a small unit like a prep unit or small reach-in unit because the added hot food will impact the cold holding of other food items.

Foods held out of temperature for longer than 2 hours must be discarded by the 4-hour mark. To avoid wasting food, temp at least every two hours to allow time for corrective action.

Date	Time	Temp	Initials	Circle one:	Type of food	Action Taken
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Establishment Name:

