# Hot Holding

**Why:** Bacteria can multiply in food if it is held at temperatures between 41 °F and 135 °F.

**Who:** Food production employees who are responsible for hot holding.

**When:** Hot holding Potentially Hazardous Food (PHF) for display or service.

**Where:** All hot holding units used for service, display, hot holding and transport such as: □ display line □ soup pots □ service line □ hot holding cabinets □ steam tables □ other ____________________ .

**How:**
- Keep food above 135 °F, check with calibrated, clean and sanitized thermometer at determined frequency.
- Protect food from contamination.
- Prepare and cook only as much food as needed.
- Do not mix old food with fresh batches of food.
- Follow manufacturer’s directions for hot holding equipment operation.
- Do not overload hot holding equipment – follow manufacturer’s directions.
- ____________________ .

**Optional Records:**
- "Hot Holding Log" - Record time and temperature ________
- □ each time □ hourly □ daily □ weekly □ other ____________

**Correction:**
- If the hot holding equipment can not hold food at 135°F have it repaired.
- □ If the temperature falls below 135 °F, throw away food after 4 hours.
- □ If the temperature falls below 135 °F for less than 2 hours, reheat it to 165 °F. Foods may be reheated only one time.

**PIC Verification:**
- Randomly check hot holding procedures and temperatures.
- □ Check that thermometers are used and calibrated.
- ____________________ .