

# Hot Holding Food Temperature Log

Date	Time	Food Item	Temperature	Corrective Action	Employee Initial

- Minimum Hot Holding Temperature 135°F ±2°F**
- If the food temperature is less than 135°F - notify a manager or supervisor.
  - If out of temperature for less than 2 hours the food may be rapidly reheated to 165°F (one time only).

Reviewed By: \_\_\_\_\_