|  |  |
| --- | --- |
| **Why** | Bacterial growth best occurs at temperature between 41°F / and 140°F  |
| **Who** | Employees responsible for hot holding food products.* Other \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_
 |
| **When** | * Whenever you are hot holding Potentially Hazardous Foods (PHFs).
 |
| **Where** | * Display line
 | * Soup pots
 | * Service line
 |
| * Hot holding cabinets
 | * Steam tables
 | * Other
 |
| **How** | * Keep food above 140 ° 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.
 |
| **Hot Holding Log** | Record time and temperature  | * Every time
 |
| * Hourly
 |
| * Daily
 |
| * Weekly
 |
| * Other
 |
| **Corrective actions** | If the hot holding equipment cannot hold food at 140° F have it repaired. |
| If the temperature falls below 140 °F, throw away food after 4 hours. |
| If the temperature falls below 140 °F for less than 2 hours, reheat it to165 °F. Foods may be reheated only one time. |
| Other |
| **PIC Verification** | * Spot check hot holding procedures and temperatures.
 |
| * Validate that thermometers are used and calibrated.
 |
| * Other
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