

Facility:

If you require any assistance please call 514-700-1567

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.		
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 to 165 °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		

Comments:	Authorized Signature::
	Date:
	Time: