|  |  |  |  |  |
| --- | --- | --- | --- | --- |
| **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 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 | | | |