Food Holding Temperature Log

Venue: _____ Service Period: _____

Station: _____ Date: _____

Time / Product							Initials	Corrective Action

Cold Food Holding Standards

Hold cold food at 41° F or below.

ACTION FOR FOODS BELOW STANDARD:

"1" - Quickly cool food that has been held above 41° F for less than 2 hours.

"2" - Discard food that has been held above 41° F for more than 2 hours.

"M" - Inform Chef/Supervisor.

Hot Food Holding Standards

Hold hot food at 140° F or above.

ACTION FOR FOODS BELOW STANDARD:

"3" - Reheat food that has been held below 140° F for less than 2 hours to 165° F.

"4" - Discard food that has been held below 140° F for more than 2 hours.

"M" - Inform Chef/Supervisor.