Date _____ Hot Holding Chart

Food Item	Final Cook Time/Temp	Time / Temp	Time / Temp	Time / Temp	Time / Temp	Time / Temp	Time / Temp	Time / Temp	Time / Temp	*Corrective Actions	Initials

Weekly Manager Review
Date
Initials

Hot foods must be held at 140ºF or above. Hot food temperatures must be monitored and documented at least every 2 hours.
CA: If a product's temperature drops below 140ºF within 2 hours of cooking, it may be rapidly reheated to 165ºF one time. If more than 2 hours, discard the product.