HOT HOLDING FOOD TEMPERATURE LOG

HAMILTON COUNTY PUBLIC HEALTH
PREVENT. PROMOTE. PROTECT.

DATE	FOOD ITEM	TIME	TEMPERATURE	CORRECTIVE ACTION*	INITIALS

Minimum Hot Holding Temperature: 135F

***If the food temperature is <135F, employee shall notify a supervisor/manager.**

If food is out of temperature for less than 2 hours, the food may be rapidly reheated (one time only) to 165F.