

Hot Holding Log

TIME/TEMPERATURE CONTROL FOR SAFETY FOOD (TCS)

The designated person in charge (PIC) for each shift will ensure hot TCS food products are at 135°F or above.

- 1. Use a thin probe thermometer to find the coldest internal product temperature of multiple hot TCS food products at least once every four hours.
- 2. Record results on the Hot Holding Log.
- 3. Include any corrective action on the Hot Holding Log.

Date	Time	TCS food product	Location	Temperature	Initials

Corrective action(s)	PIC initials

HOT HOLDING LOG

Date	Time	TCS food product	Location	Temperature	Initials

Corrective action(s)	PIC initials

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To obtain this information in a different format, call: 651-201-4500 or 651-201-6000.