



STANDARD OPERATING PROCEDURES

SUBJECT: HOT HOLDING POTENTIALLY HAZARDOUS FOOD

(Reference: Food Code 3-501.16)

- Use only hot-holding equipment that is capable of maintaining hot food temperatures at 135° F. or above.
- Keep foods covered
- Stir foods often
- Take temperatures at least every 2 hours
- Discard food after 4 hours if they have not been held at 135° F. or above.

List all of the potentially hazardous foods that you will be hot-holding, and the temperature that you will hold them at:

What equipment, in your kitchen, will you be using to hold food hot?: _____

What person/position will temp hot foods to make sure they are being properly held? How often with these temps be taken?:

On each Shift, what person/position will make sure that proper hot hold procedures are being followed?:

What will be done with food that is found out of temp?: _____

Created date: _____

By: _____

Last revised: _____

By: _____