

Holding Time/Temperature Log

Hot holding temps should remain above 140F Cold holding temps should remain below 41F



Temp at 30 Temp at 1 Temp at 1.5 Temp at 2 Discard Product Date minutes hour hours hours Time

Cold Food Holding Standards	Hot Food Holding Standards
Hold cold foods at 41F or below	Hold hot foods at 140F or above
Action for foods below standard:	Action for below standard food:
Quickly cool food that has been held above 41F	Reheat food that has been held below 140F for
for less than 2 hours	less than 2 hours to 165F
Discard food that has been held above 41F for more than 2 hours	Discard food that has been held below 140F for more than 2 hours