

Food Holding Temperature Log

Venue: Blackfish

Date:

[illegible]

Cold Food Holding Standards

Hold cold food at 41° F or below.

ACTION FOR FOODS BELOW STANDARD:

- "1" - Quickly cool food that has been held above 41° F for less than 2 hours.
- "2" - Discard food that has been held above 41° F for more than 2 hours.
- "M" - Inform Chef/Supervisor.

Hot Food Holding Standards

Hold hot food at 135° F or above.

ACTION FOR FOODS BELOW STANDARD:

- "3" - Reheat food that has been held below 135° F for less than 2 hours.
- "4" - Discard food that has been held below 135° F for more than 2 hours.
- "M" - Inform Chef/Supervisor.

Manager's Signature: _____ **Date:** _____

Use this form to record hot or cold held foods hourly. Save records for 90 days to document safe handling procedures.