Hot Holding Temperatures

Restaurant Name: _____

Reminder: Hot holding units must keep food at 135°F or above!

Unit Location / Name	Date:		Date:		Date:		Date:		Date:		Date:		Date:	
	Time	Temp.*	Time	Temp.*	Time	Temp.*	Time	Temp.*	Time	Temp.*	Time	Temp.*	Time	Temp.*

*Action taken if temp. is below 135°F: _____