

HOT HOLDING RESOURCE GUIDE



Background

Improper hot holding can lead to a potential for foodborne illness. Correctly maintaining the required hot holding temperature of properly cooked food is essential to prevent microbial growth when food will not be served immediately.

Responsibilities

Person in Charge in the Store: It is the responsibility of the person in charge in the store to ensure the temperature of properly cooked food that will not be served immediately by routinely monitoring hot holding temperatures.

Store Personnel: Employees should understand how to properly verify hot holding temperatures and take corrective action when a food item is not meeting the minimum holding temperature.

How to Prep

There should be a calibrated thermometer to verify the correct cooked, hot holding temperature of the food. Hot holding equipment should work properly to maintain the correct food temperature.

The 2017 Food Code defines the proper hot holding temperature of Potentially Hazardous Foods, maintaining a minimal internal temperature of greater than 140°F (60°C). Please note: some local health departments or brands may have higher hot holding standards.

Procedure

- Cook food to the proper end-bake temperature before hot holding.
- Ensure hot holding equipment is turned on and set to the correct temperature to maintain food at the proper internal temperature.
- Routinely check items in hot holding to verify food is maintaining the proper hot holding temperature, and corrective action is taken if needed.

Additional Information

Employees directly involved in the cooking and hot holding of food should:

- Practice good personal hygiene
- Use a correctly calibrated and sanitized thermometer
- Cook food to proper end-bake temperature
- Ensure hot holding equipment is functioning properly
- Have the knowledge of correct hot holding temperatures
- Take corrective action when needed

References

- 2017 U.S. FDA Food Code

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