

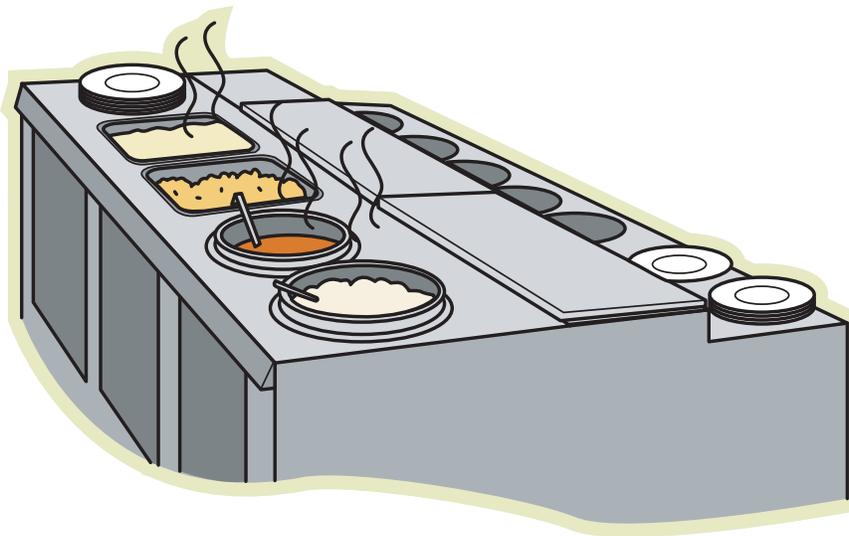


GUIDELINES — HOLDING HOT FOODS

The temperature of food that is being held must be carefully controlled for the food to stay safe.

How to hold hot food safely

- Heat unit to 60°C (140°F) or hotter before putting food in
- Hold food at 60°C (140°F) or greater
- Hold food in smaller batches
- Stir regularly
- Check and log holding temperatures every 2 hours, or sooner
- Use covered holding pans
- Never mix new food with old
- Never mix raw food with cooked foods
- Never use a hot holding unit to cook or reheat food
- Never touch the food, use long handled spoons or tongs



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