

Cold Hold & Hot Hold Log

Instructions: The food item and name of unit/location will be recorded onto the log *every* ____ *hours*. Indicate the internal temperature for the food item. If cold hold temperatures exceed 41° F or hot hold falls below 135° F, corrective action is necessary. A food employee monitoring holding temperatures will then initial and be verified by a manager.

Date	Time	Cold Hold or Hot Hold?	Food Item	Unit/Location	Temp (° F)	Corrective Action	Employee Initials/ Verified By	
9/16/20	2:00 PM	___ Cold <input checked="" type="checkbox"/> Hot	Chicken Stir-Fry	Buffet Table 1	125	RH	AB	CD
		___ Cold ___ Hot						
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Corrective Action Key: (C) Rapidly chill with a cooling method (*cold hold*) (M) Move to another unit/location for cooling (*cold hold*)
 (RH) Reheat to 165°F for 15 seconds (*hot hold*) (D) Discard food item (N) No corrective action needed (ALL)



Bethlehem Health Bureau
 To request this information in an alternate format,
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 www.bethlehem-pa.gov/Health-Bureau

