

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 hot hold temperatures fall below 135 ° F, corrective action is necessary. A food employee monitoring holding will then initial and be verified by a manager.

Date	Time	Food Item	Unit/Location	Temp. (° F)	Corrective Action	Employee Initials/ Verified By	
9/16/20	7:00 PM	Fried Rice	Buffet Table 2	138	N/A	AB	CD

Corrective Action Key: (RH) Reheat to 165° F for 15 seconds **(D)** Discard food item



Bethlehem Health Bureau
 To request this information in an alternate format,
 call (610) 865-7083
 askbhb@bethlehem-pa.gov
 www.bethlehem-pa.gov/Health-Bureau

