

STANDARD OPERATING PROCEDURES

FACILITY: _____

SUBJECT: HOT HOLDING POTENTIALLY HAZARDOUS FOOD

(Reference: Food Code 3-501.16)

- Use only hot-holding equipment that is capable of maintaining hot food temperatures at 135 degrees F. or above.
- Keep foods covered
- Stir foods often
- Take temperatures at least every 2 hours
- Discard food after 4 hours if they have not been held at 135 degrees F. or above.

List all potentially hazardous food you will be hot-holding and indicate the hot holding temperature for each food

What equipment will be used for holding hot food?

How will hot-holding temperatures be monitored?

Who will make sure hot-holding temperatures of potentially hazardous food procedures are followed? (PIC, Manager, etc)

How will problems be corrected? What will be done with the food that is held at improper temperature?

If employees are observed not following procedures for hot-holding potentially hazardous food, how will the problem be addressed and by whom?

Date Created: _____

By: _____

Last Revised: _____

By: _____