

Hot Holding

Guidelines for Hot Holding



Hot foods shall be maintained at an internal temperature of 135°F or higher.

Guidelines

- ✓ Use only hot-holding equipment that holds food at 135°F or higher.
- ✓ Never mix cold foods with hot foods.
- ✓ Stir food at regular intervals.
- ✓ Cover pans to help maintain temperature if food is not being immediately served.
- ✓ Monitor temperatures to maintain proper hot holding.
- ✓ Discard hot foods after four hours if they have not been held at or above 135°F.

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