

Hot/Cold Holding Log

Instructions: TCS cold holding foods should be maintained at 41°F or below. TCS hot holding foods should be maintained at 135°F or above. Record temperatures of cold holding and hot holding foods every two hours. Record corrective action as needed. If food needs reheated, be sure to reheat properly. If food is out of temperature for 4 hours or more, it should be discarded.

Date	Food Item	Time	Time	Time	Time	Time	Time	Corrective Action	Initials
		Temp	Temp	Temp	Temp	Temp	Temp		
25-Jun	chicken noodle soup	3p 139°F	5p 135°F	7p 129°F	9p 158°F			reheated to 165°F at 7pm, placed back on buffet	BH
26-Jun	chip chop ham	1p 39°F	3p 40°F	5p 39°F					BH

