Time and Temperature for Holding

Instructions: Take and record the temperature of potentially hazardous foods when placed in holding units and when removed from holding units or after two hours (whichever is less). If pans are moved directly from ovens to holding units, simply record the end cooking temperature on this form. Maintain this log for a minimum of 3 years.

Date	Food Item	1st Measurement (e.g. enter holding)			2nd Measurement (e.g. exit holding)			Corrective Action
		Time	Temp	Initials	Time	Temp	Initials	

Supervisory Employee's Initials and Date: _____