

HOT HOLDING



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

- 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.

