# Hot-Holding Temperature Log

Month_____ 20_____

| Date/Time | Equipment | Food Item | Temperature | Corrective Action | Employee Initial |
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Minimum Hot Holding Temperature 135°F ±2°F

- If the food temperature is less than 135°F - notify a manager or supervisor.
- If out of temperature for less than 2 hours the food may be rapidly reheated to 165°F (one time only).

Reviewed By:_____

NORTHERN NEVADA Public Health

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