

Holding Temperature Log

Date: _____ Location: _____

Instructions: Use a calibrated thermometer to check holding temperature at least every 2 hours. If hot food falls below 135°F or cold food rises above 41°F, take corrective action. Document. Re-check and document temperature. Initial the form to verify you are certain information recorded here is accurate.

Food Item	Time	Temperature	Corrective Action Taken	Verified by (initials)



- PASTEURIZED SHELL EGGS -