

HOT HOLDING SOP

Standard Operating Procedures for: _____

Date: _____ Reviewed with: _____

Why	Bacteria multiple in food stored in the temperature danger zone of 41°F to 135°F
Who	Food workers responsible for proper hot holding of foods and managers who oversee establishment operations.
When	Hot holding of Time Temperature Control for Safety Foods (TCS) for immediate or extended service
Where	Hot hold in units designed to maintain correct food temperatures including steam tables, hot hold cabinets, transport units, service lines, soup pots, and buffets
How	<ul style="list-style-type: none"> • Hot hold all TCS foods except for roasts at 135°F or higher • Hot hold roasts cooked or reheated to required time and temperatures at 130°F or higher • Monitor hot holding temperatures with a thermocouple, thermistor, or other appropriate food thermometer • Do not use an infrared thermometer to monitor hot hold temperatures • Surfaces temperatures may vary greatly from actual or improper internal temperatures • Food temperatures must be tested in the innermost center of the product as well as other points of the product to achieve accurate readings and detect deviations in temperature • Probe thermometer must be clean and sanitized prior to use and between foods • Verify adequate water levels in steam tables to effectively conduct heat and maintain proper food temperatures in the hot hold unit
Record Keeping	<ul style="list-style-type: none"> • Maintain logs of hot hold temperatures with record of times and temperatures measured • Monitor & verify food temperatures in hot hold units every 2-4 hours • Monitor hot hold units and devices for proper operation prior to use
Corrective Action	<ul style="list-style-type: none"> • Discard any food that is found to be below 135°F for longer than 2 hours • TCS foods found below 135°F within 2 hours of hot can be reheated once to 165°F and placed back in hot hold units for service
Person in Charge Verifying	<ul style="list-style-type: none"> • Monitor and spot check hot hold procedures by responsible individuals • Verify proper operation of hot hold units daily • Ensure food thermometers are calibrated and being used correctly • Identify employee knowledge gaps and retrain workers as required

Prepared, revised, and implemented by: _____

Signature of establishment owner/operator: _____

Date: _____