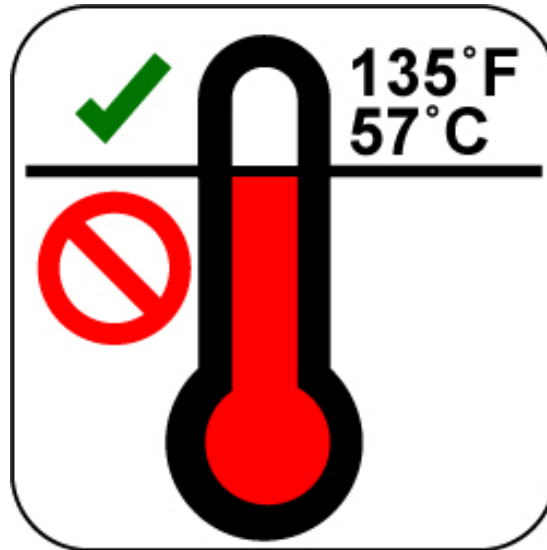


Inspection Report Item 21: Proper Hot Holding Time and Temperature

FDA Food Code References: 3-501.16(A)(1)



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Maintain hot foods at 135^o F or higher.

- Use hot-holding equipment that holds foods at 135^oF or higher.
- Stir foods at regular intervals.
- Monitor temperatures at least every two hours.
- Discard hot foods after four hours if they have not been held at or above 135^o F.

