



HOT / COLD HOLDING CHART

PRODUCT	: AM PM	: AM PM	: AM PM	: AM PM	: AM PM	: AM PM
Steam Table						
Cook Line Cooler						
Walk-in						
Freezer						
Critical Limits Hot holding 140° F or above (except 130° F or above for rare roast beef, corned beef). Cold holding 41° F or below.			Corrective Action Rapidly reheat to 165° F or rapidly chill to 41° F and place back in the hot or cold holding unit. Discard if out of temperature more than 4 hours.			

Corrective action taken: _____