simcoe muskoka
DISTRICT HEALTH UNIT
Your Health Connection

Hot Holding Temperature Monitoring Log

Hazardous food must be fully cooked to correct internal temperature (e.g., 74 C) prior to being hot held above 60 C (140 F).
Use a clean and sanitized probe thermometer to verify temperatures every 2 hours.

Food	Date	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Corrective Action / Initial
Example: Gravy	Oct 26	11am / 65C	1pm / 35C				1pm Gravy discarded due to time/temp abuse

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