Temperature Monitoring Chart

Date: _____

Hot Holding

Storage Unit	Time/Temp	Time/Temp	Time/Temp	Time/Temp	Time/Temp	*Corrective Action	Initials

Manager Review	
Date	
Initials	

Guidelines:
Hot foods must be held at 135ºF or above. Hot food temperatures should be monitored and documented every 2 hours.
*Corrective Action: If temperature drops below 135ºF within 2 hours, the product may be rapidly reheated to 165ºF once. Otherwise, it must be discarded.