

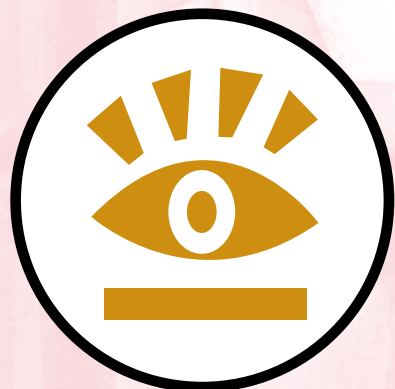
# Hot Holding **CCP**

## **HACCP** Compliance Plan



### **Standard:**

- Maintain hot potentially hazardous food at 140°F/60°C or above during display/service.



### **Monitoring:**

- Check hot potentially hazardous food temperatures at least once every 1 to 2 hours with an approved thermometer.

*Record these temperatures.*

- Check temperatures of all hot potentially hazardous foods removed from warmer or brought from kitchen for display/service.

*These temperatures do not have to be recorded.*

*Reminder: A thermocouple thermometer must be used to accurately measure the temperature of food less than 2 inches/5 cm thick.*



### **Corrective Action:**

- Reheat food that has been held below 140°F/60°C for 2 hours or less to 165°F/74°C.
- Discard food that has been held below 140°F/60°C for more than 2 hours.



### **Record-Keeping:**

- Maintain *Taste Temperature Log* or equivalent record.

*Note: In all cases, compliance with stricter jurisdictional requirements is necessary.*