

STATE OF RHODE ISLAND AND PROVIDENCE PLANTATIONS

## DEPARTMENT OF HEALTH



Safe and Healthy Lives in Safe and Healthy Communities

## HOT HOLDING FOOD TEMPERATURE LOG

DATE	TIME	PRODUCT	INIT. TEMP	INITIALS	2HR. TEMP	INITIALS	4HR. TEMP	INITIALS	6HR. TEMP	INITIALS	CORRECTIVE ACTION
		ot a minimum tamp of 42									

Product must be held at a minimum temp of 135 F. If below 135 F, product may be reheated to 165 F for 15 seconds. If product is below 135 F for 4 hours or more, dispose of product and record in the corrective action column above.

Reviewed by:

Date: