DEPARTMENT OF HEALTH HOT HOLDING FOOD TEMPERATURE LOG

			Initial		2 Hour		4 Hour		6 Hour		
Date	Time Received	Product	Temp	Initials	Temp	Initials	Temp	Initials	Temp	Initials	Corrective Action
		t a minimum temp o									

Product must be held at a minimum temp of 135 degrees Fahrenheit. I an item is observed below 135 degrees Fahrenheit record corrective action in the provided column.

Reviewed by:	Date:



Rhode Island Department of Health, Center for Food Protection

For more information call (401) 222-2750