

HOT STORAGE RECORD SHEET

Hot Holding Unit # _____

Date/ Time	Temperatures		Corrective Action	Signature	Notes on Critical Temperatures
	Food	Unit			
					<p>Temperature Danger Zone is 40°F–140°F</p> <p>1. If the food temperatures are in the temperature danger zone and have been for less than 2 hours:</p> <ul style="list-style-type: none"> • Reheat the foods to 165°F. • Check to make sure the hot holding unit is working. • Turn up the thermostat on the hot holding unit. • Replace food to the unit only when the food has been reheated. <p>2. If the food temperatures are in the temperature danger zone and have been for more than 2 hours:</p> <ul style="list-style-type: none"> • The food must be thrown out.