HOT STORAGE RECORD SHEET

<table>
<thead>
<tr>
<th>Date/Time</th>
<th>Temperatures</th>
<th>Corrective Action</th>
<th>Signature</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Food</td>
<td>Unit</td>
<td></td>
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</tbody>
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Notes on Critical Temperatures

Temperature Danger Zone is 40°F—140°F

1. If the food temperatures are in the temperature danger zone and have been for less than 2 hours:
   - 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.

2. If the food temperatures are in the temperature danger zone and have been for more than 2 hours:
   - The food must be thrown out.