

PROPER HOLDING TEMPERATURES

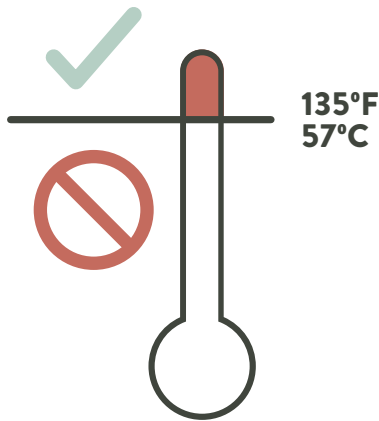
REGULATION 61-25: RETAIL FOOD ESTABLISHMENTS



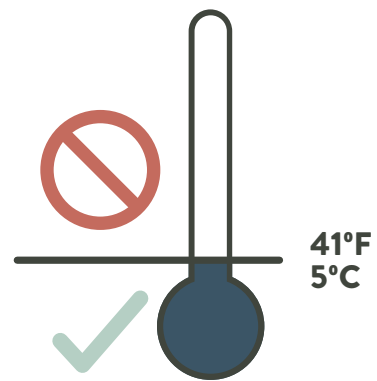
South Carolina
DEPARTMENT OF AGRICULTURE

Ensure that Time/Temperature Control for Safety(TCS) foods are not in the temperature danger zone (between 41°F and 135°F) while food items are held for further preparation and/or consumption.

REMEMBER!



Hot foods must be maintained at or above 135°F.



Cold foods must be maintained at or below 41°F.

SAMPLE HOLDING TEMPERATURE LOG

Date 07/01/2024 Associate Carlos Garcia Manager Enrique Zapata

TIME	TYPE OF FOOD	°F	LOCATION	CORRECTIVE ACTION
9:00 am	Raw Chicken	39°F	Prep Cooler	
9:03 am	Beef	37°F	Walk-in	
9:20 am	Fish	41°F	2-Door Cooler	
10:05 am	Lasagna	138°F	Steam Table	

COMMENTS:

All coolers were holding temperatures at or below 41°F.
Hot holding equipment was observed holding temperatures at or above 135°F.

See Regulation 61-25 for complete requirements.

HOLDING TEMPERATURE LOG TEMPLATE

Date _____ Associate _____ Manager _____

TIME	TYPE OF FOOD	°F	LOCATION	CORRECTIVE ACTION

COMMENTS: