

HOT HOLDING



Temperature:

- ✓ Once food has been cooked to the appropriate cooking temperature, or reheated to 165 °F, keep foods hot at 135°F or hotter.
- ✓ Preheat equipment to ensure that it will keep foods hot.
- ✓ Use a thermometer often to check food temperatures.

**KEEP HOT FOODS OUT
OF THE DANGER ZONE!**