

WHAT?



**KEEP TCS FOOD
ABOVE 135°F**

WHO?



**EVERYONE WORKING
WITH HOT TCS FOOD**

WHEN?



**EVERY TIME TCS FOODS ARE
BEING HELD HOT FOR SERVICE**

WHERE?



**ALL HOT-HOLDING EQUIPMENT
(STEAM TABLES, HEATED
CABINETS, HOT BOXES, ETC.)**

HOW?



**USE A STEM THERMOMETER
TO MONITOR/LOG FOOD
TEMPERATURES**

CORRECTION?



**DISCARD FOOD AND
REPAIR EQUIPMENT**

HOT HOLDING PROCEDURE ESSENTIALS