

Active Managerial Control Policy: Hot Holding

Business Name:

Effective Date:

Next Review Date:

Why this is important: Bacteria multiply rapidly in the temperature danger zone (between 41°F and 135°F). To prevent rapid bacterial growth, all hot, time/temperature control for safety (TCS) food(s) must be maintained at or above 135°F.

PROCEDURES

Who does this apply to:

[Critical Elements: Describe who is responsible for hot holding of TCS foods in your food service establishment. Include these personnel in the development process.]

When will this be performed:

[Critical Elements: Describe when hot holding of TCS foods is performed at your food service establishment]

Where does this take place:

[Critical Elements: Describe where hot holding of TCS foods is performed at your food service establishment]

How is this completed:

[Critical Elements: Describe how proper hot holding of TCS foods is ensured at your food service establishment. Regulation 3-501.16(A) (1) requires all TCS foods to be maintained at 135F or more]

Corrective Action:

[Critical Elements: Describe what corrective actions are taken if TCS foods are found below 135°F. If applicable, provide details on how food is replaced]

Monitoring Steps:

[Critical Elements: Describe how hot holding of TCS food is monitored at your food service establishment. If you use monitoring logs, describe their use here.]

TRAINING

Training of Staff:

[Critical Elements: Describe how food employees are trained on this policy and by whom. Instructions should include initial and applicable refresher training]

VERIFICATION

Verification of Policy:

[Critical Elements: Describe who is responsible for verifying the policy is being followed, how the verification process is conducted, and how adjustments are made if the policy is not working]