

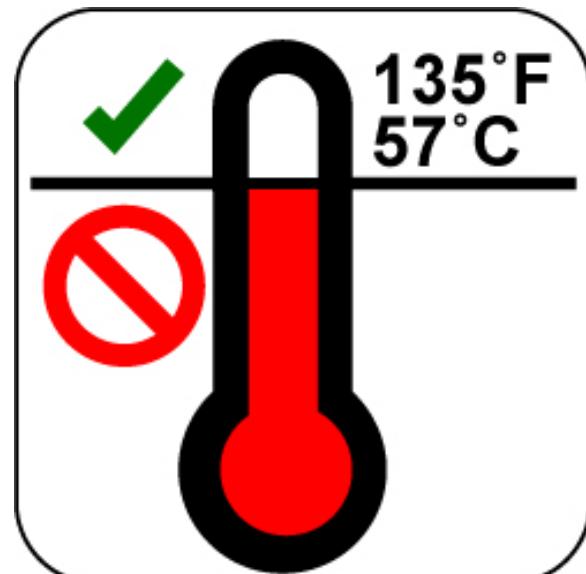
Proper Hot Holding

Time-Temperature Control for Safety Foods (TCS)

- Maintain hot TCS foods at **135°F** or higher

Recommended Controls/Corrective Actions

- Check hot holding equipment at least twice per shift
- Rapidly reheat TCS foods to **165°F** if below **135°F** for up to two hours



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Island County Public Health

Environmental Health – Food Safety Program