



Hot-holding log

Business / unit: _____ Date / week: _____

63°C or above

Check the food core with a clean, disinfected probe. Set a checking frequency that lets you act in time. Record each check and any action.

Check frequency: _____ Equipment / service: _____

Date & time	Food / batch	Core °C	Action and recheck (time / °C)	Initials

Below 63°C? Tell the supervisor immediately. Use your documented time-control action. If the time below 63°C is unknown or exceeds 2 hours, discard.

Reviewed by: _____ Date: _____ Signature: _____