

Hot-holding log

Business: _____ Location: _____ Week commencing: _____

FSAI guidance: Keep hot food at 63 °C or above. Reheat to a core of 70 °C or above, once only.

Check at the times set in your own food safety management system. If food has dropped below 63 °C, write what you did (reheated once, or discarded).

[illegible]

Free template from hygivo.com. The FSAI figures are guidance: use the limits and actions in your own food safety management system (HACCP plan). Hygivo is not affiliated with or endorsed by the FSAI.