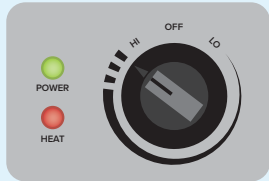


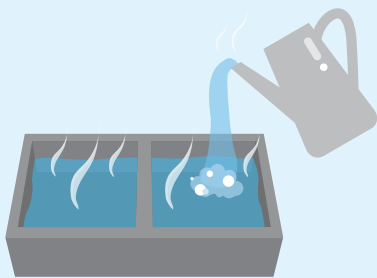
Hot hold food at 135°F or hotter.

Do it Right!
Serve it Safe!

Before you add food to hot holding equipment:



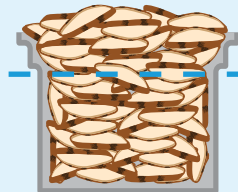
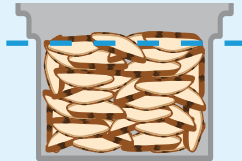
Preheat equipment.



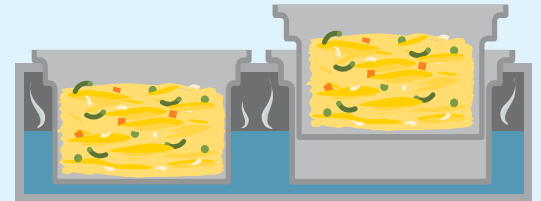
Add hot water to steam tables.



Preheat food to required temperature.

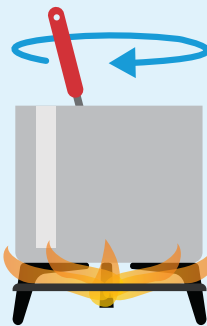
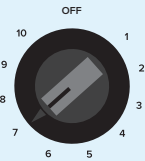


Stock food at or below fill lines.
Don't overfill hot holding equipment.



Use only one pan in steam table.
Don't stack pans.

Help keep food hot.



Keep heat source on.

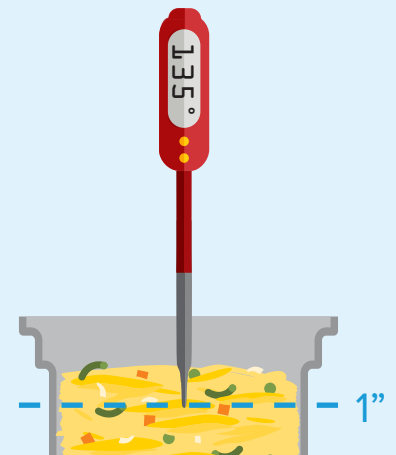
Stir often to distribute heat.



Use lids to keep heat in.



Check temperature often to make sure food is 135°F or hotter.



Take temperature at top 1 inch of food.