Cold Holding & Hot Holding Log Instructions

**Temperature Danger Zone**

Keep potentially hazardous food cold or hot. Bacteria grows rapidly in food that is not cold enough or not hot enough. Temperatures between 41°F and 135°F are in the Danger Zone.

People who eat food held in the Danger Zone are more likely to get sick.

Use daily temperature logs to help with active managerial control of food holding temperatures.

Place the cold holding and hot holding magnets where employees must monitor the temperature of food.

Use the QR Codes to help train employees cold holding and hot holding.

**Person in Charge and active managerial control**

Managers and the Person in Charge (PIC) play an important role in actively managing food safety risks. You should have a designated PIC on staff at all times.

**How to use the temperature logs**

Take multiple temperatures of all food in each unit.

- **Cold food**—write the highest temperature.
- **Hot food**—write the lowest temperature.

If a food item is not hot enough or cold enough, take the appropriate corrective action (cool, reheat, or discard) and tell the PIC.

The PIC checks daily to make sure that each box is filled out at the appropriate time.