**Hot hold** food at 135°F or hotter.

Before you add food to hot holding equipment:

- **Check temperature often to make sure food is 135°F or hotter.**
- **Keep heat source on.**
- **Stir often to distribute heat.**
- **Use lids to keep heat in.**

Do it Right! Serve it Safe!

- **Preheat equipment.**
- **Add hot water to steam tables.**
- **Preheat food to required temperature.**
- **Stock food at or below fill lines.**
- **Use only one pan in steam table.**
- **Don’t overfill hot holding equipment.**
- **Don’t stack pans.**

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

Take temperature at top 1 inch of food.

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