



Active Managerial Control Policy: Hot Holding Sample Language



Why this is important: Bacteria multiply rapidly in the temperature danger zone (between 41°F and 135°F). To prevent rapid bacterial growth, all hot, time/temperature control for safety (TCS) food(s) must be maintained at or above 135°F.

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| <p>Who does this apply to:</p> | <p><i>Example(s): All food employees are responsible for hot holding of TCS foods; Hot prep food employees are responsible for hot holding of TCS foods; Shift managers are responsible for hot holding of TCS foods...etc.</i></p> |
| <p>When will this be performed:</p> | <p><i>Example(s): Hot holding of TCS foods occurs during lunch service only (11am - 2pm); Hot holding of TCS foods occurs 24-7 at this food service establishment...etc.</i></p> |
| <p>Where does this take place:</p> | <p><i>Example(s): Hot holding of TCS foods is performed in the following equipment: Steam tables, electric hot cabinets, Griddle, and Soup Wells...etc.</i></p> |
| <p>How is this completed:</p> | <p><i>Example(s): Hot holding of TCS foods, at 135° F or above, is ensured by use of properly located indicating thermometers and frequent monitoring of food temperatures using a probe thermometer....etc.</i></p> |
| <p>Corrective Action:</p> | <p><i>Example(s): TCS foods that have been below 135°F for 4 hours or more are discarded. TCS foods that have been below 135°F for less than 4 hours is removed from service and rapidly reheated and placed in a functioning hot holding unit....etc.</i></p> |
| <p>Monitoring Steps:</p> | <p><i>Example(s): The back of the house manager monitors temperatures 2 times during his/her shift using a clean and sanitized probe thermometer; Kitchen employees monitor TCS food temperatures daily, using a clean and calibrated probe thermometer, and record temperatures on a temperature log....etc.</i></p> |
| <p>Training of Staff:</p> | <p><i>Example(s): Food employees are required to read these food safety system procedures when they are hired. The kitchen manager then demonstrates the procedures for all employees; Refresher training is provided through daily/weekly tailgate discussions.</i></p> |
| <p>Verification of Policy:</p> | <p><i>Example(s): The Manager on duty spot checks the indicating thermometers in hot holding units and TCS food temperatures with a calibrated thermometer; The Person In Charge (PIC) reviews logs and spot checks TCS food temperatures using a clean, calibrated thermometer..... If infractions of this FSS are repeated, modifications to the training protocol or monitoring steps will be made based on observations and this FSS will be updated accordingly....etc.</i></p> |