MONITORING FORM — HOT HOLDING

Establishment _____ Date _____

Name of Food Product Being Monitored: _____

Actual Time	Intervals	Temperature	Requirement	Initialed
	0 Minutes		Should Be 140ºF	
	1 Hour		Should Be 140ºF	
	2 Hours		Should Be 140ºF	
	3 Hours		Should Be 140ºF	
	4 Hours		Should Be 140ºF	
	5 Hours		Should Be 140ºF	

NOTE: Product must be hot held at 140ºF until removed from the service line or discarded.