



ACTIVE MANAGERIAL CONTROL POLICY: HOT HOLDING

Business Name: _____

Effective Date: _____

Next Review Date: _____

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

PROCEDURES

<p>Who does this apply to:</p> <p>[Critical Elements: Describe who is responsible for hot holding of TCS foods in your food service establishment. Include these personnel in the development process]</p>	
<p>When will this be performed:</p> <p>[Critical Elements: Describe when hot holding of TCS foods is performed at your food service establishment]</p>	

<p>Where does this take place:</p> <p>[Critical Elements: Describe where hot holding of TCS foods is performed at your food service establishment]</p>	
<p>How is this completed:</p> <p>[Critical Elements: Describe how proper hot holding of TCS foods is ensured at your food service establishment. P.C.C. 3-501.16(A)(1) requires all TCS foods to be maintained at 135°F or more]</p>	
<p>Corrective Action:</p> <p>[Critical Elements: Describe what corrective actions are taken if TCS foods are found below 135°F. If applicable, provide details on how food is replaced]</p>	
<p>Monitoring Steps:</p> <p>[Critical Elements: Describe how hot holding of TCS food is monitored at your food service establishment. If you use monitoring logs, describe their use here]</p>	

TRAINING

Training of Staff:

[Critical Elements: Describe how food employees are trained on this policy and by whom. Instructions should include initial and applicable refresher training]

VERIFICATION

Verification of Policy:

[Critical Elements: Describe who is responsible for verifying the policy is being followed, how the verification process is conducted, and how adjustments are made if the policy is not working]