



ACTIVE MANAGERIAL CONTROL POLICY: HOT HOLDING SAMPLE LANGUAGE

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

<p>Who does this apply to:</p>	<p><i>Example(s):</i> 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.</p>
<p>When will this be performed:</p>	<p><i>Example(s):</i> 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.</p>
<p>Where does this take place:</p>	<p><i>Example(s):</i> Hot holding of TCS foods is performed in the following equipment: steam tables, electric hot cabinets, griddle, soup wells, etc.</p>
<p>How is this completed:</p>	<p><i>Example(s):</i> Hot holding of TCS foods, at 135F or above, is ensured by use of properly located thermometers and frequent monitoring of food temperatures using a probe thermometer, etc.</p>
<p>Corrective Action:</p>	<p><i>Example(s):</i> TCS foods that have been below 135F for 4 hours or more are discarded. TCS foods that have been below 135F for less than 4 hours are removed from service and rapidly reheated and placed in a functioning hot holding unit, etc.</p>
<p>Monitoring Steps:</p>	<p><i>Example(s):</i> The back of the house manager monitors temperatures 2 times during their 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.</p>
<p>Training of Staff:</p>	<p><i>Example(s):</i> 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 discussions.</p>
<p>Verification of Policy:</p>	<p><i>Example(s):</i> The manager on duty spot checks the thermometers in hot holding units and TCS food temperatures with a calibrated probe thermometer; the Person in Charge (PIC) reviews logs and spot checks TCS food temperature using a clean, calibrated probe thermometer; if infractions of this policy are repeated, modifications to the training protocol or monitoring steps will be made based on observations and this policy will be updated accordingly, etc.</p>