Hot holding temperature log

Business name: _____

Location (premises, vehicle): _____

Date: _____

Minimum hot holding temperature (°C): _____

Write the minimum hot holding temperature from your HACCP plan at the top of the sheet. It depends on the rules in your country.

Food	Start °C	30 min °C	60 min °C	90 min °C	120 min °C	150 min °C	180 min °C	Checked by (name, signature)

Free template: www.ezlinego.com/en/haccp-templates. Easier on your phone with the EZLineGo app. Keep the records as long as your HACCP plan and the rules in your country require.