NETHEALTH
NORTHEAST TEXAS PUBLIC HEALTH DISTRICT
ENVIRONMENTAL HEALTH
815 N. BROADWAY AVE · TYLER,TX 75702

HOT HOLDING TEMPERATURE LOG

Hot hold TCS foods to at least **135°F or hotter internal product temperature.** **Check food temperature every 2 hours.**

DATE	FOOD PRODUCT	LOCATION (EQUIPMENT USED)	TIME/TEMPERATURE		
			TIME	TEMP	CORRECTIVE ACTION AND INITIALS
9-1-24	Mashed potatoes (EXAMPLE)	Steam table	11am	135°	

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REGISTRO DE TEMPERATURA CALIENTE

Alimentos TCS - Mantener caliente al menos **135°F o más.** Verifique la temperatura cada 2 horas.

FECHA	ALIMENTO	LUGAR (EQUIPO EN USO)	TIEMPO/TEMPERATURA		
			TIEMPO	TEMP	ACCION CORRECTIVA Y INICIALES
9-1-24	Pure de Papas (Ejemplo)	Mesa Caliente	11am	135°	No accion DP