|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Actual Time |  | Intervals |  Temperature |  | Requirement | Initialed |
|  |  | 0 Minutes |  |  | Should be 135° F  |  |
|  |  | 1 Hour |  |  | Should be 135° F |  |
|  |  | 2 Hours |  |  | Should be 135° F |  |
|  |  | 3 Hours |  |  | Should be 135° F |  |
|  |  | 4 Hours |  |  | Should be 135° F |  |
|  |  | 5 Hours |  |  | Should be 135° F |  |
|  |  | 6 Hours |  |  | Should be 135° F |  |
|  |  | 7 Hours |  |  | Should be 135° F |  |
|  |  | 8 Hours |  |  | Should be 135° F |  |
|  |  | 9 Hours |  |  | Should be 135° F |  |
|  |  | 10 Hours |  |  | Should be 135° F |  |
|  |  | 11 Hours |  |  | Should be 135° F |  |
|  |  | 12 Hours |  |  | Should be 135° F |  |

**MONITORING FORM – HOT HOLDING**

**ESTABLISHMENT NAME**:

**DATE:**

**NAME OF FOOD PRODUCT BEING MONITORED:**

**NOTE: Product must be held at 135°F until removed from the service line or discarded.**