

State of Florida Department of Business and Professional Regulation

Division of Hotels and Restaurants

www.myfloridalicense.com/DBPR/hotels-restaurants



HOT / COLD HOLDING CHART

PRODUCT	: AM PM	: AM PM	: AM PM	: AM PM	: AM PM	: AM PM
Steam Table						
Cook Line Cooler						
Walk-in						
Freezer						
Critical Limits Hot holding 135°F or above (except 130°F or above for rare roasts). Cold holding 41°F or below.		Corrective Action Rapidly reheat to 165°F or rapidly chill to 41°F and place back in the hot or cold holding unit. Discard if out of temperature more than 4 hours.				
Corrective action taken:						

DBPR Form HR 5030-071 2005 July 29