HACCPLAN

HOT + COLD HOLDING LOG

One row per holding station per check. Hot ≥135°F. Cold ≤41°F. Check at start of holding and every 4 hours.

HACCPLAN-TL-HCH-01
v1.0
haccplan.com

FACILITY NAME _____ PERIOD _____ MANAGER ON DUTY _____

THRESHOLD / AUTHORITY

Hot ≥135°F · Cold ≤41°F · FDA Food Code §3-501.16(A)(1) hot · §3-501.16(A)(2)(b) cold · If hot food falls below 135°F or cold food rises above 41°F, you have 4 hours (counted from when temp left the safe zone) to reheat to ≥165°F, return to cold ≤41°F, serve, or discard.

DATE	TIME	ITEM / STATION	H / C	REQUIRED (°F)	ACTUAL (°F)	OK?	CORRECTIVE ACTION	INITIALS

WEEKLY SUPERVISOR VERIFICATION

I have reviewed this log for the period above and confirm that any out-of-range readings have a documented corrective action.

SUPERVISOR SIGNATURE _____ WEEK ENDING _____ DATE SIGNED _____

Records retention
2 years per 21 CFR §117.315 (FSMA) / SFCR §87 (CA)

Notes
Write H or C in the type column so the inspector can sort hot from cold at a glance. The 'Required (°F)' column makes it obvious whether the actual reading passes.

Source
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