State of Florida
Department of Business and Professional Regulation
Division of Hotels and Restaurants
www.hospitalityeducation.org

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	Corrective Action
Hot holding 135°F or above (except 130°F or above for rare roasts). Cold holding 41°F or below.	**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: _____