Keep Hot Foods Hot

General Hot Holding Instructions

- Preheat hot holding unit
- Cook or reheat foods to proper temperature before placing in unit
- Check knob settings
- Use your thermometer
- Use a thermocouple or digital thermometer for small pieces
- Keep foods at 135°F or above – if temperature falls below 135°F, reheat food to 165°F or throw away

Steam Table

- Stir foods frequently
- Check water level
- Keep covered

Deli Case

- Keep doors closed
- Check heat lamps
- Foods without sauces are difficult to keep at 135°F