

Keep Hot Foods Hot at 140°F

- 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 smaller pieces.
- If temperature falls below 140°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 140°F



Public Health - Always working for a safer and healthier community