

Hot Holding Log

हॉट होल्डिंग तापमान लॉग

Code: TEMP_HOTHOLD_001 · Haccp Ccp · Daily · FSMS — HACCP / FSSAI compliance record

LOGO

(affix / print here)

Outlet / Kitchen: _____ Date: _____ Shift / Meal: _____

WHY / PURPOSE	Foods held hot must stay $\geq 60^{\circ}\text{C}$ at all times. Check every 2 hours.
	हॉट होल्डिंग में खाना $\geq 60^{\circ}\text{C}$ पर रखें। हर 2-4 घंटे में तापमान पढ़ें।
REQUIRED BY	FSSAI Schedule 4, cl. 5.3.1.1 (time / temperature control) · HACCP CCP
	कौन भरे: स्टेशन शेफ (CDP)

Standard: hot-hold $\geq 60^{\circ}\text{C}$ (FSSAI floor); operational target $\geq 65^{\circ}\text{C}$

Unit / No.	Target	Mon		Tue		Wed		Thu		Fri		Sat		Sun	
		AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Checked by (init.)															

Write each unit once, then record a reading per column. AM = opening, PM = closing. Ring / mark any out-of-range value and log its CA# below.

Corrective Action Log — record any out-of-range / fail here and write its CA# beside the reading in the grid.

CA#	Date	Item / Area	Problem found	Corrective action taken	By

Recorded by: _____ Verified by / Supervisor: _____ Date: ____ / ____ / ____

TEMP_HOTHOLD_001 • FSMS - Culinect • Blank master for manual logging

Retain 1 year or the food's shelf-life, whichever is longer (FSSAI Schedule 4, cl. 8.2). Any 'Out' / 'Fail' → corrective action + supervisor review.