



SC4
hot hold/
display
records

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This record book should be used for food which is held hot for more than 2 hours. The temperature of food which is held hot or on display for less than 2 hours, need not be recorded.

EXAMPLE:

SC4 - Hot Hold/Display Records (For food to be held hot for more than 2 hours)

Date	Food	Time Into Hot Hold	Core Temp* (After 2 Hours On Display)	Core Temp* (After 4 Hours On Display)	Core Temp* (After 6 Hours On Display)	Comments/Action	Sign
1/06/07	Chicken soup	11.45pm	81°C	70°C	50°C	Soup thrown out	AJ
3/06/07	Beef stew	12.10pm	68°C	N/A	N/A	N/A	AJ

*Keep hot food above 63°C

Manager/Supervisor check on	8 / 06 / 07	/ /	/ /	/ /
Sign	EC			



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