

Leamington Mennonite Home  
Long Term Care

**QUALITY & RISK MANAGEMENT  
POLICY AND PROCEDURE**

<b>CATEGORY:</b> Quality & Risk Management - Dietary & Nutrition	<b>SUBJECT:</b> Hot Holding Cabinet Temperatures	<b>SECTION:</b> H <b>POLICY:</b> 3
<b>DATE:</b> July 12, 2022	<b>Administrator's Signature:</b> _____	

**HOT HOLDING CABINET TEMPERATURES**

**POLICY:**

Hot holding cabinet temperatures will be taken three times per day, prior to loading hot food for each meal. The holding cabinet temperature must be maintained at minimum 175°F (79°C) but no higher than 210°F (98°C).

**PROCEDURE:**

The Director of Dietary Services will:

- 1) Place and secure a thermometer with a temperature range of 140°F (60°C) to a minimum of 250°F (121°C) inside the hot holding cabinet.
- 2) On the 1<sup>st</sup> day of each month, post a Hot Holding Cabinet Temperature Form.
- 3) Contact the repair company if it is determined that the unit is not working properly.

The Cook will:

- 1) Record the temperature of the hot holding cabinet prior to loading hot food for each meal.
- 2) Retake and record the temperature of the internal thermometer if the temperature cannot be maintained at a minimum of 175°F (79°C) but no higher than 210°F (98°C).
- 3) Contact the Director of Dietary Services/maintenance department when the unit is not working.
- 4) Place all hot food in the ovens and maintain at a minimum internal temperature of 165°F (74°C) until the hot holding cabinet has been repaired and the temperature has been maintained at a minimum of 175°F (79°C) but no higher than 210°F (98°C).