

## CFP Hot Holding Committee Survey

**Introduction:** The Conference for Food Protection Hot Holding Committee is conducting a survey to gather data related to industry practices associated with hot holding food and product temperature measurements in retail and foodservice operations. All information collected in this survey is confidential. Any company information will be removed before a final report is shared with the Hot Holding Committee.

**Directions:** Please provide the response or responses that best describe your temperature monitoring and controls in your operations.

1. What type of product temperature monitoring devices do you use in your operations? (Check all that apply.)
  - Bi-metallic
  - Digital
  - Infra-red
  - Thermocouple
  - Other, please list:
  
2. Do you have written product temperature monitoring standard operating procedures for hot holding?
  - No
  - Yes.
  - If yes, would you be willing to share? Please attach your procedures to this survey.
  
3. Do you calibrate your product temperature monitoring devices?
  - No
  - Yes
  
4. How often do you calibrate the product temperature monitoring device?
  - Every hour
  - Every 4 hours or mid shift
  - Once per day
  - Once per week
  - Not at all
  - Other, please list:
  
5. What method do you use to calibrate?
  - Ice point method
  - Boiling point method
  - Both
  - Other method, please list:

6. What is your corrective action when you find that your product temperature monitoring device is out of calibration? (Check all that apply)
  - Manually calibrated
  - Change battery
  - Send to the manufacturer
  - Discard and replace
  - Other, please list:
  
7. Do you measure product temperature for hot holding continuously or periodically?
  - Continuous (go to question 9)
  - Periodic
  
8. If product temperature measurement is periodic, how often do you take temperature measurement?
  - Hourly
  - Every 2 hours
  - Every 4 hours
  - Other, please list:
  
9. If product temperature measurement is continuous, how is the measurement recorded?
  - Automatic system
  - Manual system (hand written record)
  - Other, please list:
  
10. If product temperature measurement is continuous, how is the measurement captured?
  - Internal
  - Ambient
  - Other, please list:
  
11. How and where do you measure product temperature? Answer following questions:
  - 11.1. Do you stir the product before taking temperature?
    - No
    - Yes
  
  - 11.2. What is the location you take temperature in the product?
    - On the surface
    - In the center of the product

- Along the edge
- As far in as the probe reaches

11.3. Is the location of the temperature measurement dependent on the food type?

- No
- Yes

11.4 How far do you insert the product temperature device if you take temperature inside the product? Give approximate distance.

- < 1 inch
- 1 inch
- 2 inches
- 3 inches
- Other, please list:

11.5 If you insert the product temperature device <1 inch, what type of measuring device do you use?

- Bi-metallic
- Other, please list:

11.6 Are there specific areas of hot holding equipment that you monitor product temperatures-i.e corners of hot plates versus middle?

- Middle of warmer
- Perimeters of warmer
- Not applicable

11.7 What corrective actions do you take when the temperature of the product is out of compliance with normal temperature limits?

- Discard
- Reheat
- Increase steam table temperature (increase thermostat and/or add sterno)
- No action
- Other, please list:

11.8 If you choose to reheat the product, how many times do you reheat?

- One time
- Two times

- Three times
- Do not reheat
- Other, please list:

11.9 What is your procedure for reheating?

- Microwave
- Convection oven
- Fryer
- Rotisserie oven
- Not applicable
- Other, please list:

11.10 Are the product temperatures recorded?

- No
- Yes

11.11 If temperatures are recorded, how is it recorded?

- Manually
- Electronically
- Other, please list:

12. Is the product stirred periodically if on steam table?

- No
- Yes

13. What is the maximum shelf life for each product during hot holding?

- 1 hour
- 2 hour
- 3 hour
- 4 hour
- 6 hour
- 8 hour
- Other, please list:

14. What is done with the product when the maximum shelf life for hot holding has been reached at the end of service period or shift?

- Discarded
- Cooled and held for reheating
- Other, please list:

15. How are products held during hot holding?

- In packaged form

- In bulk hot display
  - Both
  - Other, please list:
16. If packaged, what type of container is used for hot holding?
- Plastic
  - Metal
  - Card board/paper
  - Other, please list:
17. What type(s) of equipment do you use for hot holding food? (Check all that apply)
- Hot plates
  - Steam tables
  - Heat lamps
  - Soup kettles
  - Combination, heat lamps and hot plates
  - Other, please list:
18. Does your hot holding equipment have some type of certification, such as NSF or UL certification?
- No
  - Yes
19. Do you address the effect of evaporative cooling? For example, do you cover or maintain in a hot case until it is served?
- No
  - Yes
20. What is the hot-holding temperature in your jurisdiction(s) with which you must comply? (check all that apply if multiple jurisdictions)
- 130 F
  - 135 F
  - 140 F
  - 145 F
  - Other, please list:
21. Do you hold product exceeding the temperature requirements in jurisdictions?
- No
  - Yes
21. What are your hot holding requirements for products? (check all that apply)
- 130 F
  - 135 F
  - 140 F
  - 145 F
  - Other, please list

22. Do you collect hot holding data in your operations?

- No
- Yes
- If yes, would you be willing to share? Please attach your data to this survey.

23. Do you have 3<sup>rd</sup> party and/or internal audit reports on hot holding in your operations?

- No
- Yes
- If yes, would you be willing to share? Please attach your data to this survey.