

FOOD SAFETY ON THE GO



TRAINER WORKSHEET – HOLDING TEMPERATURES

Food safety regulations and how these regulations are interpreted can differ from state to state and region to region. Please complete this worksheet on the holding temperatures that apply to your program. When using “Food Safety on the Go” materials to train individuals in your program, please state the holding temperatures that apply to your program.

- For my program, the required hot-holding temperature for home-delivered meals is _____ °F or above.

- For my program, the required cold-holding temperature for home-delivered meals is _____ °F or below.