

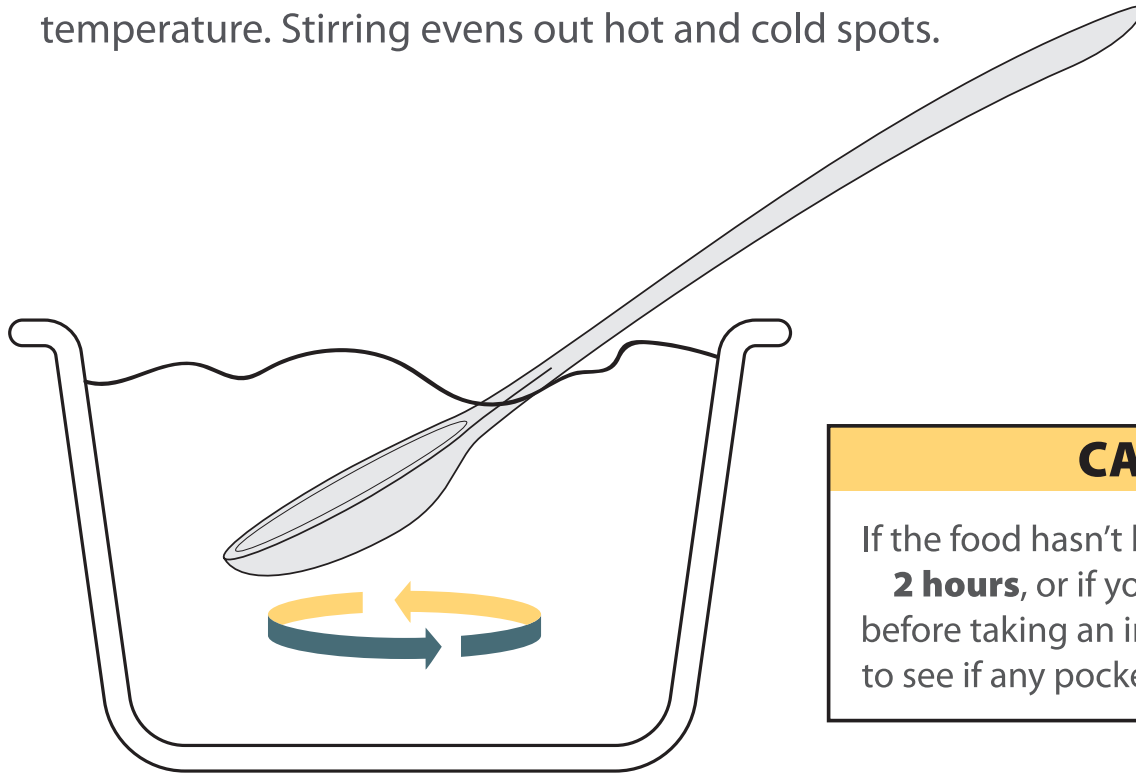
HOW TO ACCURATELY MEASURE HOT & COLD HOLDING PANS

1

Stir the Contents of the Holding Pan

Problem: Unstirred product can vary 20-50°F from center to edges.

Solution: Stir the contents of the pan, before measuring temperature. Stirring evens out hot and cold spots.



CAUTION

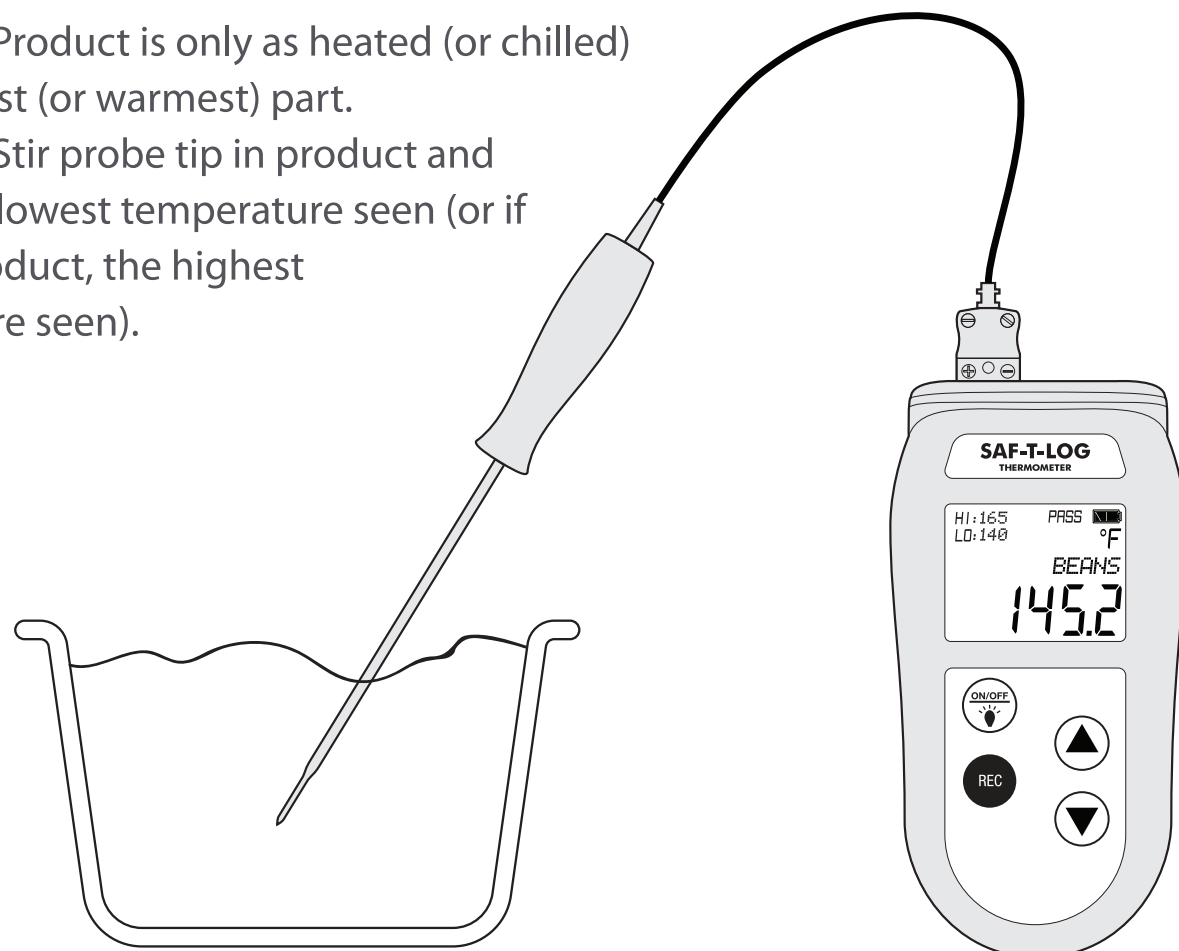
If the food hasn't been stirred for more than **2 hours**, or if you are unsure, do not stir before taking an initial temperature reading to see if any pockets are in the danger zone.

2

Record the Lowest (or Highest) Temperature Seen

Problem: Product is only as heated (or chilled) as its coolest (or warmest) part.

Solution: Stir probe tip in product and record the lowest temperature seen (or if chilling product, the highest temperature seen).



CAUTION

Keep the probe tip off the bottom of the pan to properly measure product.