Who?



Everyone Workingwith Hot TCS Food

What?



Keep TC\$ Food Above 135°F

When?



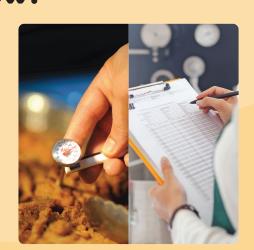
Storage, Service, Etc.

Where?



Holding Case, Buffet Line, Etc.

How?



Monitor/Log Food & Equipment Temperatures

Correction?



Reheat/Discard Food - Repair Equipment





