



Food Holding Guide

PRODUCT (uncovered food, except where noted)	RECOMMENDED CABINET(S)	SET TEMPERATURE (°F / °C)	RELATIVE HUMIDITY %	MAXIMUM TIME (MINUTES)
Bacon, Canadian	MC, HL	180°F / 82°C	50%	30
Bacon, Crisp	CNH, VCNH, MZ, HL, DF	180°F / 82°C	NONE REQUIRED	30
Baked Potato	CW, HL	180°F / 82°C	60%	60
Biscuits	MC, HL, DF	170°F / 77°C	20%	60
Casseroles (Covered)	HL, DF	175°F / 79°C	NONE REQUIRED	90
Chops, Sliced Meats	MC, HL	160°F / 71°C	45%	60
Chicken, Fried	CNH, VCNH, MZ, HL, DF	170°F / 77°C	NONE REQUIRED	30
Chicken, Boneless Breasts	MC, HL	175°F / 79°C	75	60
Chicken Nuggets, Deep Fried	CNH, VCNH, MZ, HL	190°F / 88°C	NONE REQUIRED	25
Chicken, Pre-Cooked Grilled Boneless Patties	MC, HL	175°F / 79°C	55	90
Coffee Cakes	HL	170°F / 77°C	MINIMAL	60
Cookies	HL, DF	175°F / 79°C	NONE REQUIRED	90
Crab Legs	MC, HL	160°F / 71°C	80%	45
Croissants	MC, HL, DF	170°F / 77°C	30%	45
Eggs	MC, HL	160°F / 71°C	90%	45
Fish, Deep-Fried	MZ, HL	170°F / 77°C	NONE REQUIRED	30
Fish, Baked	MC, HL	155°F / 68°C	80%	45
Fish, Broiled	MC, HL	155°F / 68°C	70%	45
French Fries	CNH, VCNH	190°F / 88°C	NONE REQUIRED	12
French Toast	MC, HL	165°F / 74°C	30%	60
Gravies / Sauces	MC, HL	170°F / 77°C	85%	45
Hamburgers / Ground Meat Patties	MC, HL	180°F / 82°C	55%	45
Hot Dogs	MC, HL	180°F / 82°C	70%	90
Muffins	HL	170°F / 77°C	20%	60
Nachos / Tortilla Chips	HL, CW	185°F / 85°C	NONE REQUIRED	90
Omelets	MC, HL	160°F / 71°C	90%	30
Pancakes	MC, HL	180°F / 82°C	60%	30
Pasta	MC, HL	175°F / 79°C	75%	60
Pastries	MC, HL	165°F / 74°C	20%	30
Pies (individual boxes)	MDPM	165°F / 74°C	NONE REQUIRED	60
Pizza (uncovered)	HL, DF	180°F / 82°C	10%	30
Pizza (boxed)	HL, DF	180°F / 82°C	NONE REQUIRED	60
Poppers, Deep Fried	CNH, VCNH, MZ	190°F / 88°C	NONE REQUIRED	25
Poultry, Whole, bone-in	MC, HL	175°F / 79°C	55%	60
Poultry, Cut-up, bone-in	MC, HL	175°F / 79°C	75%	60
Ribs	MC, HL	175°F / 79°C	60%	90
Rice	MC, HL	175°F / 79°C	70%	30
Roasts / Bone-in Meats	MC, HL	165°F / 74°C	60%	90
Sausage	MC, HL	180°F / 82°C	50%	90
Shrimp / Shellfish	MC, HL	150°F / 66°C	80%	60
Soups (broth)	MC, HB, HL	185°F / 85°C	NONE REQUIRED	90
Tortillas (soft)	MC, HL	180°F / 82°C	70%	60
Vegetables	MC, HL	175°F / 79°C	70%	45

NOTE: Times and temperatures observed in a test kitchen environment. Times and temperatures may vary, depending on initial food quality, initial cooked temperature and user expectations of acceptable food quality.