

HBB Hold & Serve Drawers

Guidelines

Holding Guidelines

Menu	Food Temp	Food Texture
Breads		
Biscuits	140-150°F 60-66°C	+20°F +11°C
Croissants	140-150°F 60-66°C	+10°F +5°C
Danishes	140-150°F 60-66°C	+10°F +5°C
French/Italian Bread	140-150°F 60-66°C	+15°F +8°C
French Toast	140-150°F 60-66°C	+10°F +5°C
Fruit Pies	140-150°F 60-66°C	+15°F +8°C
Gingerbread	140-150°F 60-66°C	+15°F +8°C
Pancake/Waffles	140-150°F 60-66°C	+10°F +5°C
Rolls	140-150°F 60-66°C	+10°F +5°C
White/Wheat Bread	150°F 66°C	+10°F +5°C
Crisp Textured Foods		
Crisp Breadings	130-140°F 54-60°C	+60°F +33°C
Crisp, Dry Foods	130-140°F 54-60°C	+60°F +33°C
French Fries	100°F 38°C	+60°F +33°C
Pastry Shells	130-140°F 54-60°C	+60°F +33°C
Pizza	130-140°F 54-60°C	+60°F +33°C
Dairy and Egg Products		
Eggs (Benedict, Fried, Scrambled)	145-150°F 62-66°C	+5°F +2°C
Eggs (Poached, Sunnyside)	136°F 58°C	+0°F +0°C
Omelets	140°F 60°C	+0°F +0°C
Puddings/Custards	140°F 60°C	+0°F +0°C

Holding Guidelines

Menu	Food Temp	Food Texture
Meats		
Beef (BBQ, Prime Rib, Roasts, Steaks)	130-140°F 54-60°C	+15°F +8°C
Pork (BBQ, Bacon, Chops, Ham Sausage, Roasts)	140-150°F 60-66°C	+15°F +8°C
Lamb & Veal	140-150°F 60-66°C	+15°F +8°C
Hamburger Patties (medium well - well done)	150-160°F 66-71°C	+10°F +5°C
Hot Dogs	150-160°F 66-71°C	+10°F +5°C
Poultry		
Chicken		
BBQ	150-160°F 66-71°C	+15°F +8°C
Fried, Crisp	130-140°F 54-60°C	+50°F +27°C
Fried, Soft	150-160°F 66-71°C	+15°F +8°C
Roasted	150-160°F 66-71°C	+15°F +8°C
Turkey, Duck, Goose	150-160°F 66-71°C	+15°F +8°C
Prepared Foods		
Cheeseburgers in Buns	150-160°F 66-71°C	+10°F +5°C
Corn Dogs	140-150°F 60-66°C	+40°F +22°C
Entree	140-150°F 60-66°C	+15°F +8°C
Hamburgers in Buns	150-160°F 66-71°C	+10°F +5°C
Open Sandwich with Sauce/Gravy	150-160°F 66-71°C	+5°F +2°C
Plated Foods	150-160°F 66-71°C	+5°F +2°C
Seafood in Sauce	150-160°F 66-71°C	+15°F +8°C
Proofing		
Dough (Danish Dough, Yeast Rolls)	90°F 32°C	+10°F +5°C

Holding Guidelines

Menu	Food Temp	Food Texture
Seafood & Shellfish		
Fish, Broiled/Baked	150-160°F 66-71°C	+15°F +8°C
Fish, Fried	130-140°F 54-60°C	+50°F +27°C
Shrimp, Fried	130-140°F 54-60°C	+50°F +27°C
Starches		
Beans	140-150°F 60-66°C	+15°F +8°C
Casseroles	150-160°F 66-71°C	+5°F +2°C
Cooked Cereals	150-160°F 66-71°C	+10°F +5°C
Lasagna	150-160°F 66-71°C	+10°F +5°C
Rice	140-150°F 60-66°C	+5°F +2°C
Soups & Sauces	140-150°F 60-66°C	+5°F +5°C
Spaghetti	140-150°F 60-66°C	+5°F +2°C
Vegetables		
Potatoes, Baked	180°F 82°C	+70°F +39°C
Vegetables, Breaded	130-140°F 54-60°C	+60°F +33°C
Vegetables, Unbreaded	150-160°F 66-71°C	+5°F +2°C

NOTES

1. The recommendations in this chart should be regarded as starting points. If user desires a more firm/dry textured product, increase the Food Texture setting. For a more soft/moist textured product, decrease the Food Texture setting.
2. The holding time for very crisp foods may be less than for other products.
3. Use a thermometer to assure compliance with local health codes.

