

HOLDING TEMPERATURE GUIDE FOR HOT FOODS (MOIST AND CRISP)

The following chart approximates holding times for heat lamps and enclosed counter warmers.

	HEAT LAMP	ENCLOSED WARMER	
Food Product	Time	Time	Moisture Level
Wrapped Sandwiches (hamburger, sliced meat, etc. with no dressing or pickles) (Fresh or premade commercial type)	45 min.	4 hrs.	medium
Wrapped Pastry	1 1/2 hrs.	4 hrs.	medium
Open Pastry or Pie (unwrapped)	45 min.	2 hrs.	high
Pretzel	1 1/2 hrs.	3 hrs.	low
French Fries (open) (completely dry oven)	10 min.	30 min.	low
Onion Rings & Stix	15 min.	45 min.	low
Egg Rolls (open)	1 hr.	2 hrs.	medium
Chicken (open)	1 1/2 hrs.	4 hrs.	high
Ribs	1 1/2 hrs.	4 hrs.	high
Meat Turnover or Meat Pie (open)	45 min.	2 1/2 hrs.	medium
Juicy Joe	45 min.	4 hrs.	medium
Corn on the Cob (in bag made)	30 min.	3 hrs.	medium
Pronto Pup (baked, chicken & meat)	30 min.	3 hrs.	medium
Fruit Turnover	20 min.	1 1/2 hrs.	low
Pizza - Thin Crust	20 min.	1 hr.	medium
Thick Crust	20 min.	2 hrs.	medium
Fish	20 min.	2 hrs.	high
Entrée (Stews, creamed sauces or gravies)	30 min.	2 hrs.	high
Bagels	1 hr.	2 hrs.	high
Burritos	30 min.	2 1/2 hrs.	medium