**Section 760.160 Hot Storage**

a) Hot food storage units shall be provided in such number and of such capacity as to assure the maintenance of potentially hazardous food at the required temperature during storage. Each hot food storage unit storing potentially hazardous food shall be provided with a numerically scaled indicating thermometer, accurate to º3F. The sensing element shall be located to measure the air temperature in the unit at a location that is representative of the temperature in the unit. The thermometer scale shall be located to be easily readable. Recording thermometers accurate to º3F may be used in lieu of indicating thermometers. Where it is impractical to install thermometers on equipment such as heat lamps, calrod units, or insulated food transport carriers, a food product thermometer shall be available and used to check internal food temperature.

b) The internal temperature of potentially hazardous foods requiring hot storage shall be 140ºF or above, except during necessary periods of preparation. Potentially hazardous food to be transported shall be held at a temperature of 140ºF or above unless maintained in accordance with the refrigerated storage requirements of this Part.