

HOLDING GUIDELINES

Henny Penny 900 Series Holding Cabinets HHC 900, 903, 906, 908 & 900 SimpleHold™

MENU ITEM	Temperature	
	°F	°C
BREADS		
Biscuits	140 – 150	60 – 66
Rolls	140 – 150	60 – 66
Danish	140 – 150	60 – 66
Croissants	140 – 150	60 – 66
Bread: white/wheat/French/Italian	140 – 150	60 – 66
French toast	140 – 150	60 – 66
Fruit pies	140 – 150	60 – 66
DAIRY / EGGS		
Eggs: fried	140 – 160	60 – 70
Eggs: scrambled, poached, Benedict	140 – 160	60 – 70
Omelets	140 – 160	60 – 70
Puddings, custards	140 – 160	60 – 70
MEATS		
Beef (rare–medium): prime rib, roast, BBQ, steaks	155 – 165	66 – 74
Pork: roast, BBQ, chops	155 – 165	66 – 74
Bacon, ham, sausage	155 – 165	66 – 74
Lamb, veal	155 – 165	66 – 74
Hamburger patties	165	74
Hot dogs	165	74
POULTRY		
Fried chicken (soft)	175 – 185	79 – 85
Fried chicken (crispy)	175 – 185	79 – 85
Roasted chicken	165 – 175	74 – 79
Chicken BBQ	165 – 175	74 – 79
Turkey, goose, duck	165 – 175	74 – 79
SEAFOOD / SHELLFISH		
Fried fish	165 – 175	74 – 79
Fish: baked, broiled	140 – 160	65 – 70
Fried shrimp	165 – 175	74 – 79
Fish or shrimp in sauce or gravy	140 – 160	65 – 70
VEGETABLES		
Vegetables: breaded	165 – 175	74 – 79
Vegetables: unbreaded	165	74
Baked potatoes	140 – 150	60 – 66
Scalloped potatoes	140 – 150	60 – 66



MENU ITEM	Temperature	
	°F	°C
STARCHES		
Spaghetti	140 – 150	60 – 66
Rice	140 – 150	60 – 66
Lasagna	140 – 150	60 – 66
Beans	140 – 150	60 – 66
Soups, sauces	140 – 150	60 – 66
Cooked cereals	140 – 150	60 – 66
Casseroles	140 – 150	60 – 66
CRISPY FOODS		
Pizza	150 – 160	66 – 71
Pastry shells (empty)	140	60
Crispy breadings	175 – 185	79 – 85
Crispy dry foods	175 – 185	79 – 85
French fries	175 – 185	79 – 85
PREPARED FOODS		
Seafood in sauce	140 – 165	61 – 74
Hamburgers/cheeseburgers in buns	155 – 165	67 – 74
Open face sandwich with gravy	155 – 165	67 – 74
Plated foods	155 – 165	67 – 74
Entrées	155 – 165	67 – 74
Corn dogs	165 – 175	74 – 80