

Best Practices

Hot Gel Packs

To ensure our serving temperatures of hot food items are maintained, follow the best practices provided:

- Hot Packs: One (1) hot pack (CMS #4770) per insulated bag
- Wear cotton gloves when handling hot packs
- Inspect hot packs regularly



Pre-line a sheet pan with a pan liner. Place up to four hot gel packs on a sheet pan. Hot gel packs are ready to heat.

Set hot holding cabinet to 150°F. Place sheet pan with hot gel packs inside the cabinet to heat. Use oven mitts to remove sheet pans after 2 hours.



Wearing cotton gloves, place two hot gel packs on the bottom (side by side) in the insulated bag. Caution: hot gel packs will be hot. Do not handle with bare hands.

Place individually wrapped hot food items directly on top of the hot gel packs. Hot gel packs will help keep food at desired temperature throughout service.



Wash, rinse, and sanitize as needed for quality care. Store hot gel packs flat in a cool, dry, secure location until next day's service.

Inspect hot packs regularly for rips and punctures. If damage is present, the pack should not be used and should be immediately discarded.

