

# BUFFET TEMPERATURE LOG

Form ID: FS-LOG-01

Date: \_\_\_\_\_

Location/Station: \_\_\_\_\_

Supervisor: \_\_\_\_\_

**Standard Operating Procedure:** Hot foods must be held above 135F (57C). Cold foods must be held below 41F (5C). Check temperatures every 2 hours.

| FOOD ITEM | TIME | TEMP (F/C) | INITIALS | CORRECTIVE ACTION TAKEN |
|-----------|------|------------|----------|-------------------------|
|-----------|------|------------|----------|-------------------------|

**FOOD ITEM**

**TIME**

**TEMP (F/C)**

**INITIALS**

**CORRECTIVE ACTION TAKEN**

**Verification:** I certify that these temperatures were taken at the times indicated and corrective actions were performed as necessary.

Manager Signature: \_\_\_\_\_ Date: \_\_\_\_\_