

FOOD TEMPERATURE SAFETY LOG

CRITICAL LIMITS Hot Hold: >140F | Cold Hold: <41F

EVENT / LOCATION

DATE

SUPERVISOR SIGNATURE

FOOD ITEM	START TIME	INTERNAL TEMP	2-HOUR CHECK	4-HOUR CHECK	CORRECTIVE ACTIONS / NOTES	INITIALS
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Standard Operating Procedure: Monitor temperatures every 2 hours. Ref: HACCP Compliance