

COLD HOLDING TEMPERATURE LOG

Target: 41F (5C)

Location / Unit ID: _____

Month/Year: _____

Supervisor: _____

DATE	TIME	FOOD ITEM / DESCRIPTION	TEMP (F)	CORRECTIVE ACTION TAKEN	INITIALS
------	------	-------------------------	----------	-------------------------	----------

DATE	TIME	FOOD ITEM / DESCRIPTION	TEMP (F)	CORRECTIVE ACTION TAKEN	INITIALS
------	------	-------------------------	----------	-------------------------	----------

Corrective Action Procedures: If temperature is above 41F: 1. Move food to functioning cold storage. 2. Discard food if held above 41F for more than 4 hours. 3. Notify supervisor and repair unit if necessary.