

FOOD TEMPERATURE SAFETY LOG

Month/Year: _____

Facility/Kitchen:

Equipment ID:

Supervisor Signature:

DATE	TIME	FOOD ITEM / UNIT	INTERNAL TEMP	CORRECTIVE ACTION	INITIALS
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Critical Limits:

- Cold Holding: Below 41F (5C)
- Hot Holding: Above 135F (57C)
- Reheating: 165F (74C) for 15 seconds

Action Plan:

- If temp is in Danger Zone, notify supervisor immediately.
- Discard food held in Danger Zone for > 4 hours.
- Ensure thermometers are calibrated weekly.