

FOOD TEMPERATURE SAFETY LOG

Unit/Location:

Month/Year:

DATE	TIME	UNIT TEMP (F/C)	PRODUCT TEMP	STAFF INITIALS	CORRECTIVE ACTIONS / COMMENTS
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Standard Operating Procedures:

- Coolers must maintain 41F (5C) or below.
- Freezers must maintain 0F (-18C) or below.
- Check temperatures at least twice daily.
- If out of range, notify supervisor and document corrective action immediately.

Manager Signature: _____ Date Reviewed:
