

FOOD TEMPERATURE LOG

Facility / Kitchen Unit:

Month/Year: _____
Verified By: _____

DATE	TIME	FOOD ITEM	INTERNAL TEMP	CORRECTIVE ACTION / INITIALS
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Internal Safety Standards

Poultry (Whole or Ground) 165F (74C)

Ground Meats (Beef, Pork) 160F (71C)

Seafood & Whole Steaks 145F (63C)

Reheating Leftovers 165F (74C)

Storage Standards

Cold Holding < 41F (5C)

Hot Holding > 135F (57C)

Freezer Storage 0F (-18C)

Danger Zone 41F - 135F
