

FOOD TEMPERATURE SAFETY LOG

Food Preparation Area Daily Monitoring

Revision: 2024.1

Location/Unit: _____

Month/Year: _____

Supervisor: _____

DATE	FOOD ITEM	TIME	INTERNAL TEMP (F/C)	CORRECTIVE ACTION	INITIALS	COMMENTS
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Critical Limits & Procedures:

- Hot Foods: Maintain 140F (60C) or higher.
- Cold Foods: Maintain 41F (5C) or lower.
- Cooling: From 140F to 70F within 2 hours; to 41F within 4 total hours.
- Reheating: Internal temperature must reach 165F (74C) for 15 seconds.

Verified By (Manager Signature): _____ Date: _____