

FOOD TEMPERATURE SAFETY LOG

Month/Year: _____

Location/Unit:

Equipment ID:

Supervisor Signature:

DATE	TIME	FOOD ITEM / SURFACE	TEMP (F)	CORRECTIVE ACTION	INITIALS
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Standard Operating Procedure: Check temperatures at start of shift and every 4 hours thereafter. Calibrate thermometers weekly. Maintain logs for 90 days.

Critical Limits: Hot Holding: ≥ 140F | Cold Holding: ≤ 41F | Reheating: 165F for 15s. If food falls into the "Danger Zone" (41F - 140F) for > 2 hours, discard immediately.