

# FOOD TEMPERATURE SAFETY LOG

Month/Year: \_\_\_\_\_

Department: \_\_\_\_\_

Unit ID/Name: \_\_\_\_\_

Target Temp: < 41F / > 135F

DATE	TIME	ITEM / LOCATION	TEMP (F)	CORRECTIVE ACTION	INITIALS
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DATE	TIME	ITEM / LOCATION	TEMP (F)	CORRECTIVE ACTION	INITIALS
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**Standard Operating Procedure:**

Check temperatures every 4 hours. If cold food is above 41F or hot food is below 135F, notify the supervisor immediately and record corrective actions (e.g., "Discarded," "Reheated to 165F").

Manager Signature: \_\_\_\_\_

Date: \_\_\_\_\_