

HACCP TEMPERATURE LOG

Form ID: FS-T100

FACILITY / DEPARTMENT
EQUIPMENT ID
MONTH / YEAR

DATE	TIME	UNIT TEMP	FOOD TEMP	INITIALS	CORRECTIVE ACTION TAKEN / COMMENTS
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Critical Limits: Cold Hold: $\leq 41^{\circ}\text{F}$ (5°C) Hot Hold: $\geq 135^{\circ}\text{F}$ (57°C) Freezer: $\leq 0^{\circ}\text{F}$ (-18°C)

Supervisor Verification: _____ **Date:** _____ Verified by
HACCP Coordinator