

FOOD TEMPERATURE SAFETY LOG

Month/Year: _____

Facility/Unit: _____

Equipment ID: _____

Supervisor Initials: _____

DATE	TIME	FOOD ITEM	INTERNAL TEMP	CORRECTIVE ACTION	INITIALS
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Standard Procedures:

• Hot foods: Maintain $\geq 140\text{F}$ (60C) | Cold foods: Maintain $\leq 41\text{F}$ (5C)

• Calibrate thermometers weekly. Document any corrective actions immediately if temperatures fall outside safe zones.