

FOOD TEMPERATURE LOG

HACCP Compliance Record

Critical Limit: Hot > 140F | Cold < 41F

Facility/Station:

Month/Year:

Supervisor:

#	DATE	TIME	FOOD ITEM / LOCATION	TEMP (F)	CORRECTIVE ACTION	INITIALS
1						
2						
3						
4						
5						
6						
7						
8						

#	DATE	TIME	FOOD ITEM / LOCATION	TEMP (F)	CORRECTIVE ACTION	INITIALS
---	------	------	----------------------	----------	-------------------	----------

9

10

11

12

Standard Operating Procedures:

• Check temperatures every 2 hours.

• Sanitize probe before and after each use.

• Calibrate thermometers weekly (Ice Point Method).

• **Corrective Action:** If temp is in the Danger Zone (41F - 135F), reheat to 165F once or discard.

• Ensure food is covered and labeled.