

# FOOD TEMPERATURE SAFETY LOG

Target Range: 33F - 40F

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

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

Location: \_\_\_\_\_

DATE	TIME (AM)	TEMP	TIME (PM)	TEMP	CORRECTIVE ACTION / INITIALS
1					
2					
3					
4					
5					
6					
7					
8					
9					
10					
11					
12					

DATE	TIME (AM)	TEMP	TIME (PM)	TEMP	CORRECTIVE ACTION / INITIALS
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13

14

15

**Guidelines:** Check temperatures twice daily. If temperature is above 41F, notify the Manager on Duty immediately. Record corrective actions taken (e.g., "Adjusted thermostat", "Moved stock to walk-in").

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

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