

FOOD TEMPERATURE SAFETY LOG

School Cafeteria Compliance Record

Critical Limits: Hot \geq 135F | Cold \leq 41F

Facility Name: _____

Date: _____

Service Line / Station: _____

Supervisor: _____

FOOD ITEM	TIME	INTERNAL TEMP	INITIALS	CORRECTIVE ACTIONS / COMMENTS
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Instructions: Check temperatures of each food item at the start of service and every 2 hours thereafter. If food falls into the Danger Zone (41F - 135F), document corrective action immediately (reheat to 165F or discard).

Manager Signature: _____

Review Date: _____