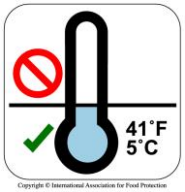
Cold Hold Log

Instructions: The food item and name of unit/location will be recorded onto the log *every* ____ *hours.* Indicate the internal temperature for the food item. If cold hold temperatures exceed 41° F, corrective action is necessary. A food employee monitoring holding will then initial and be verified by a manager.

Date	Time	Food Item	Unit/Location	Temp. (° F)	Corrective Action	Employee Initials/ Verified By	
9/16/20	*11:30 AM*	*Potato Salad*	*Front Cooler*	*51*	*D*	*AB*	*CD*

Corrective Action Key: **(C)** Rapidly chill with a cooling method **(M)** Move to another unit/location for cooling **(D)** Discard food item

Bethlehem Health Bureau
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