Food Temperature Log

Instructions: This is a basic log to record food temperatures and may be used for various monitoring practices.

Location: _____ | **Reminder:** *Cold foods should be kept at 41 ℉ or below. Hot foods should be kept at 135 ℉ and above.*

Date	Food Item	Time	Temp. (°F)	Food Process (Circle)					Corrective Action	Employee Initials/ Verified By	
9/1/20	*Chicken Parmesan*	*5:45 PM*	*155*	Cold Hold	Hot Hold	Reheat	(Cook)	Cool	*CC*	*AB*	*CD*
				Cold Hold	Hot Hold	Reheat	Cook	Cool			
				Cold Hold	Hot Hold	Reheat	Cook	Cool			
				Cold Hold	Hot Hold	Reheat	Cook	Cool			
				Cold Hold	Hot Hold	Reheat	Cook	Cool			
				Cold Hold	Hot Hold	Reheat	Cook	Cool			
				Cold Hold	Hot Hold	Reheat	Cook	Cool			
				Cold Hold	Hot Hold	Reheat	Cook	Cool			
				Cold Hold	Hot Hold	Reheat	Cook	Cool			
				Cold Hold	Hot Hold	Reheat	Cook	Cool			
				Cold Hold	Hot Hold	Reheat	Cook	Cool			
				Cold Hold	Hot Hold	Reheat	Cook	Cool			
				Cold Hold	Hot Hold	Reheat	Cook	Cool			
				Cold Hold	Hot Hold	Reheat	Cook	Cool			

Corrective Action Key: **(C)** Rapidly chill with a cooling method *(cold hold)* **(M)** Move to another unit/location for cooling *(cold hold)* **(RH)** Reheat to 165°F for 15 seconds *(hot hold)* **(CR)** Continue reheating process until proper temp. reached *(Reheat)* **(CC)** Continue cooking process until proper temp. reached *(Cook)* **(R)** Reheat to 165°F *(Cool)* **(D)** Discard food item & restart process *(ALL)* **(N)** No corrective action needed *(ALL)*