FOOD TEMPERATURE LOG

Employee Name	Date	Time	Temperature	Type of Food	Corrective Action

- **Cold Holding Temperatures** – record every two hours. All cold foods must be maintained at 41°F or lower.
- **Hot Holding Temperatures** – record every two hours. All hot foods must be maintained at 135°F or higher. Reheated foods are heated to an internal temperature of 165°F for 15 seconds. Foods are discarded after a period of two hours out of temperature.
- **Cooking Potentially Hazardous Foods** – record cooked food temperatures at different times of the day.

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