Food Temperature Log

Temperatures should be taken at least every 2 hours

REGULATION REQUIREMENTS:
COLD-HOLD: 41°F OR LOWER **HOT-HOLD**: 135°F OR HIGHER
COOKED TEMPERATURES: POULTRY 165°F/GROUND MEATS AND GAME MEAT 155°F/FISH, EGGS, PORK, LAMB 145°F

DATE	FOOD ITEM	TIME	TEMPERATURE	COMMENTS/ACTIONS	SIGNATURE

Comments/Actions may include: Disposed food, rapidly cooled food to 41°F, reheated food to 165 °F, cooked additional time to correct temperature.

Foods that could have been between 41°F and 135°F for over 4 hours should be disposed!