FOOD TEMPERATURE LOG

Take temperatures of potentially hazardous every 2 hours:

Required Temperatures: Cold foods <40 F Hot holding >140F Reheat to >165F

MONTH _____DAY ____

Food	7 am Temp/Initial	9 am Temp/Initial	11am Temp/Initial	1 pm Temp/Initial	3 pm Temp/Initial	5 pm Temp/Initial	7 pm Temp/Initial	9 pm Temp/Initial	Corrective Action
COLD FOOD:									
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HOT FOOD:	/	/	/	/	/	/	/	/	
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