## FOOD TEMPERATURE LOG

<table>
<thead>
<tr>
<th>DATE</th>
<th>FOOD</th>
<th>TIME</th>
<th>TEMP</th>
<th>TIME</th>
<th>TEMP</th>
<th>INITIAL</th>
<th>NOTES (process, problems, corrections)</th>
</tr>
</thead>
</table>

**COLD HOLDING**
All foods should be held 41° F or below.
*Corrective Action:* If food is out of temperature for less than 4 hours, rapidly cool to 41° F or less within the remaining time period or discard.

**COOKING**
Poultry products: 165° F/15 sec.
Ground beef: 155° F/15 sec.
Eggs, fish, pork, beef: 145° F/15 sec.
All other foods: 145° F/15 sec.
*Corrective Action:* Continue cooking.

**REHEATING**
Reheat foods to 165° F within 2 hours.
*Corrective Action:* Discard if not reheated within 2 hours.

**HOT HOLDING**
All foods should be held 135° F or above.
*Corrective Action:* If food is out of temperature for less than 4 hours, rapidly reheat to 165° F or greater within the remaining time period or discard.

**COOLING**
Cool cooked foods from 135° F to 70° F within 2 hours, and from 70° F to 41° F within another 4 hours (6 hours total).
*Corrective Action:* Reheat to 165° F and cool properly if food has been out of temperature less than 4 hours. Otherwise discard food.

**RECEIVING**
Potentially hazardous foods must be at 41° F or less.
*Corrective Action:* Reject food if not at proper temperature.