

FOOD TEMPERATURE LOG

DATE	FOOD	TIME	TEMP	TIME	TEMP	INITIAL	NOTES (process, problems, corrections)

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.