



## Food Temperature Log

*Temperatures should be taken at least every 2 hours.*

**Corrective Actions** may include: Discarding of food, Contacted company for repair, Moved food to operational units, Rapidly cooled food to 41°F, Re-heated to 165°F, Cooked additional time to reach temperature, Rejected shipment, Re-heated to 165°F then rapidly cooled to 41°F.

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

DATE	FOOD ITEM	TIME	TEMPERATURE	CORRECTIVE ACTIONS TAKEN	NAME

<p style="margin: 0;"><b>Regulation Requirements</b>          Cold-Hold: 41°F or Lower          Hot Hold: 135°F or Higher</p>
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