Food temperature log

Location _____ **Month** _____

Manager _____ **Thermometer ID** _____

Cold holding and freezers

The FDA model Food Code holds cold food at 41 F (5 C) or below. Your state or county code may differ.

Date	Time	Unit (cooler, freezer, case)	Temp	Initials	If out of range: what you did

Hot holding

The FDA model Food Code holds hot food at 135 F (57 C) or above.

Date	Time	Food	Temp	Initials	If out of range: what you did

Cooling

The FDA model Food Code cools cooked food from 135 F to 70 F within 2 hours, then to 41 F within 6 hours in total.

Food and date	Start time and temp (135 F)	2 hours: temp (70 F or below)	6 hours: temp (41 F or below)	Initials	If late: what you did

A starting point. Adapt it to your equipment, your procedures and the rules that apply to you. Free template from portalbaseai.com