



## FOOD TEMPERATURE LOG FORM

Site Name \_\_\_\_\_

Manager's Signature \_\_\_\_\_

File With Production Worksheets In Kitchen

Week Date	Production Temperature			Transport Temperature						Serving Temperature			Corrective Action
MENU ITEM	Cooking Temp	Holding Temp	Time	Sending Temp Transp. #1	Sending Temp Transp. #2	Sending Temp Transp. #3	Sending Temp Transp. #4	Arrival Temp	Time	Serving Temp	Time	Initial	
MON													
TUES													
WED													
THURS													
FRI													
<b>HOT HOLDING</b> All Hot foods should be held 140° F or above ➡ <b>Corrective Action:</b> If PHF temperature drop below 140°F, must be rapidly reheat to 165° F or greater before serving Corrective action must be noted if temperatures fall below appropriate range ➡ <b>PHF food held in a hot box or oven longer than 2 hours, a hold temperature must be taken</b>								<b>COLD HOLDING</b> All cold foods should be held 41° F or below. ➡ <b>Corrective Action:</b> If PHF temperatures raise above 41° F, must be rapidly cool to 41° F or less before serving.					