

Food Temperature Log

Employee Name/Initials	Date	Time	Temp.	Food	Corrective Action

- **Cold Holding Temperatures** - record every two hours. All cold foods must read 41°F or below.
- **Hot Holding Temperatures** – record every two hours. All hot foods must read 135°F. Reheated foods are heated to an internal temperature of 165°F. *Foods are discarded after a period of two hours out of temperature.*
- **Cooking Potentially Hazardous Foods** - record cooked food temperatures at different times of the day.