

## Daily Food Temperature Log Form

Use this **daily food temperature log form** sample template to accurately record and monitor food temperatures, ensuring safety and compliance with health standards. This organized template simplifies tracking temperature readings throughout the day for various food items. Maintain food quality and prevent contamination by logging temperatures consistently.

Date						
Time	Food Item	Location/Station	Temperature (°C/F)	Safe Temp Range	Initials	Corrective Action (if needed)
	e.g. Chicken Soup	e.g. Kitchen A		e.g. >60°C		e.g. Reheated

Reviewed by (Manager Signature):

Notes: