

## Digital Food Temperature Log Form - HACCP Sample

This **digital food temperature log form** sample is designed to support HACCP compliance by accurately recording and monitoring food temperatures. It ensures food safety through systematic documentation that helps prevent contamination and spoilage. Using this form enhances traceability and streamlines the food safety management process.

Date	Time	Food Item	Location	Temperature (°C)	Temperature Range	Corrective Actions any)
<input type="text"/>	<input type="text"/>	<input type="text"/> E.g., Chicken Soup	<input type="text"/> Line 1	<input type="text"/>	<input type="text"/> Cold (40-55°C) <input type="button" value="▼"/>	<input type="text"/> E.g., Reheated to 75°C
<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/>	<input type="text"/> Cold (40-55°C) <input type="button" value="▼"/>	<input type="text"/>

**Instructions:** Check and log food temperatures at required intervals. For any readings out of safe range, specify corrective actions taken. Sign or initial each entry for accountability.