

Food Temperature Log Form Sample

Efficiently track and maintain food safety with this **food temperature log form sample** tailored for catering services. It ensures accurate documentation of food temperatures at various stages, helping to prevent contamination and comply with health regulations. Ideal for professional caterers dedicated to delivering safe and high-quality meals.

| Date | Event Name / Location | Food Item | Time | Temperature (°C) | Stage (e.g., Receiving, Cooking, Holding, Serving) | Initials | Corrective Action Needed? | Inspector |
|----------------------|-----------------------|----------------------|----------------------|----------------------|--|----------------------|---------------------------------|----------------------|
| <input type="text"/> | <input type="text"/> | <input type="text"/> | <input type="text"/> | <input type="text"/> | Select <input type="text"/> | <input type="text"/> | No <input type="text"/> | <input type="text"/> |
| <input type="text"/> | <input type="text"/> | <input type="text"/> | <input type="text"/> | <input type="text"/> | Select <input type="text"/> | <input type="text"/> | No <input type="text"/> | <input type="text"/> |

Instructions:

- Record food temperatures at each critical stage (receiving, cooking, holding, and serving).
- Note any corrective actions if temperatures are outside safe ranges (e.g., reheat, discard, etc.).
- Keep completed logs for regulatory compliance and food safety audits.

Recommended safe temperature guidelines:

- Hot foods should be held at or above 60°C (140°F).
- Cold foods should be held at or below 4°C (40°F).
- Always refer to local health regulations for specific requirements.