

# Food Temperature Log Form

This **food temperature log form** sample includes multiple time checks to ensure accurate monitoring and safety compliance. It helps track temperatures at various intervals throughout food preparation and storage. Using this form enhances food safety by systematically recording temperature data.

Facility/Location: \_\_\_\_\_

Date: \_\_\_\_\_

Prepared By: \_\_\_\_\_ Supervisor: \_\_\_\_\_

Time	Food Item	Temperature (°F)	Location	Action Taken (if out of range)	Initials
08:00 AM			Prep Area / Hot Hold / Cold Storage		
10:00 AM			Prep Area / Hot Hold / Cold Storage		
12:00 PM			Prep Area / Hot Hold / Cold Storage		
02:00 PM			Prep Area / Hot Hold / Cold Storage		
04:00 PM			Prep Area / Hot Hold / Cold Storage		
06:00 PM			Prep Area / Hot Hold / Cold Storage		

**Instructions:** Record the temperature of all perishable food items at designated times. If temperature is out of safe range, note corrective action taken. Initial each entry after measurement.

- Cold foods must be held at 41°F or below.
- Hot foods must be held at 135°F or above.