

Hot Food Temperature Log Form

Keep track of your buffet's safety standards with this **hot food temperature log form sample**, designed to ensure all dishes remain at safe temperatures. Regular temperature monitoring helps prevent foodborne illnesses and maintains quality. Use this form to easily document and verify that hot foods are held within the recommended temperature range.

Buffet Details:

Date:		Buffet Location:	
Staff Name:		Supervisor:	

Hot Food Temperature Log

Time	Food Item	Temperature (°F / °C)	Holding Equipment	Initials	Corrective Actions (if below 135°F / 57°C)

Instructions:

- Check and record food temperature at regular intervals (every 2 hours recommended).
- Hot foods must be held at or above 135°F (57°C).
- If temperature is below safe level, take corrective action immediately and note in corrective actions column.
- Initial each entry after recording.
- Submit completed log to supervisor at end of shift.

Maintaining accurate temperature logs helps ensure the safety and quality of your buffet offerings!