

Food Temperature Log Form Sample

Keep your kitchen safe and compliant with this **food temperature log form sample** designed specifically for restaurants. It helps monitor and record food temperatures to ensure proper storage and food safety standards. Using this form simplifies tracking, enhances hygiene, and supports regulatory inspections.

Instructions:

Record the temperatures of refrigerated, cooked, and hot-hold foods at the specified times each day. Ensure that all temperatures fall within safe ranges as per food safety guidelines. Record any corrective action taken if food is out of safe temperature range.

Date	Time	Food Item	Location (Cooler/Oven/Line)	Required Temperature (°F)	Actual Temperature (°F)	Employee Initials	Corrective Action (if needed)
06/19/2024	09:30 AM	Milk	Walk-In Cooler	≤ 41°F			
06/19/2024	12:00 PM	Grilled Chicken	Hot Holding	≥ 135°F			
06/19/2024	03:00 PM	Potato Salad	Prep Refrigerator	≤ 41°F			

Maintain this log daily. Keep records on file for health inspections.