

Hazard Analysis Food Temperature Log Form Sample

This **hazard analysis food temperature log form sample** is designed to help monitor and record critical temperature data, ensuring food safety. It aids in identifying potential risks by tracking temperature deviations during food storage and preparation. Utilizing this form supports compliance with health regulations and promotes safe food handling practices.

Instructions:

- Use this form to log temperatures of all potentially hazardous foods at required intervals.
- Immediately address any temperatures outside of safe zones per company policy and record corrective actions taken.
- Keep completed forms on file for inspection and verification.

Facility Information

Facility Name:		Date:	
Location/Department:		Form Completed By:	

Food Temperature Log

Time	Food Item	Storage/Prep Location	Required Temp (°F / °C)	Actual Temp (°F / °C)	Employee Initials	Corrective Action (if needed)

Hazard Analysis Notes

Observed Hazards/Potential Risks	Actions Implemented	Verifier Initials

Supervisor/Manager Signature:

Date:
