

Food Temperature Log Form

This **food temperature log form** sample is designed to help school cafeterias maintain safe food handling practices by recording temperatures accurately. It ensures compliance with health regulations and promotes student safety by preventing foodborne illnesses. Using a standardized form streamlines the monitoring process for cafeteria staff and management.

| Date | Food Item | Time Checked | Temperature (°F) | Safe Temp Range | Initials | Corrective Action (if needed) |
|-------|-----------|--------------|------------------|------------------------------|----------|-------------------------------|
| _____ | _____ | _____ | _____ | ≥ 140° (Hot) ≤ 41° (Cold) | _____ | _____ |
| _____ | _____ | _____ | _____ | ≥ 140° (Hot) ≤ 41° (Cold) | _____ | _____ |
| _____ | _____ | _____ | _____ | ≥ 140° (Hot) ≤ 41° (Cold) | _____ | _____ |

Instructions: Record temperatures for all potentially hazardous foods at least every 2 hours. Take corrective action if food is found outside safe temperature ranges. Retain logs for inspection as required by local health authorities.