

Food Temperature Log Form

This **food temperature log form** sample helps ensure proper monitoring of food temperatures to maintain safety and quality. It includes sections for recording temperature readings along with necessary corrective actions if deviations occur. Using this form supports compliance with health regulations and reduces the risk of foodborne illnesses.

Date	Time	Food Item	Location	Required Temperature	Actual Temperature (°F/°C)	Corrective Action Taken	Initials
2024-06-12	10:30 AM	Chicken Breast	Hot Holding	≥ 140°F (60°C)	135°F	Returned to oven for reheating; rechecked after 15 mins.	JL
2024-06-12	11:45 AM	Potato Salad	Salad Bar	≤ 41°F (5°C)	39°F	N/A	RK
2024-06-12	01:00 PM	Beef Stew	Hot Holding	≥ 140°F (60°C)	145°F	N/A	AP
2024-06-12	02:30 PM	Egg Salad	Refrigerator	≤ 41°F (5°C)	45°F	Moved to colder storage; disposition logged for follow-up.	JL

Instructions:

- Record food temperature at regular intervals.
- If the actual temperature is outside the required range, describe corrective actions taken (e.g., reheating, rapid cooling, discarding).
- Initial each entry after verifying the record.