

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.