CACFP FOOD TEMPERATURE LOG

DATE	FOOD ITEM	TIME	TEMP °	INITIALS	PROBLEMS/ CORRECTIONS

COLD HOLDING
All foods should be held 41° F or below.
Corrective Action: If food is out of temperature for less than 4 hours, rapidly cool to 41° F or less within the remaining time period or discard.

COOKING
Poultry products: 165° F/15 seconds
Ground beef: 155° F/15 seconds
Eggs, fish, pork, beef: 145° F/15 seconds
Rare roast beef: 130° F/121 minutes
All other foods: 145° F/15 seconds
Corrective Action: Continue cooking.

REHEATING
Reheat foods to 165° F within 2 hours.
Corrective Action: Discard if not reheated within 2 hours.

HOT HOLDING
All foods should be held 140° F or above.
Corrective Action: If food is out of temperature for less than 4 hours, rapidly reheat to 165° F or greater within the remaining time period or discard.

COOLING
Cool cooked foods from 140° F to 70° F within 2 hours. Then continue to cool from 70° F to 41° F within 4 hours. Food products made from ingredients at room temperature must be cooled to 41° F within 4 hours.
Corrective Action: Reheat to 165° F and cool properly, serve, or discard.

RECEIVING
All potentially hazardous foods must be at 41° F or less.
Corrective Action: Reject food if not at proper temperature.