



## Food Temperature Log

| DATE | FOOD ITEM | TIME | TEMP (°F) | STAFF | PROBLEMS/<br>CORRECTIONS |
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### COLD HOLDING:

- All foods should be held at 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
- 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 at 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.