



Arizona Department of Education
 Child & Adult Care Food Program
Food Temperature Log



DATE	FOOD ITEM	TIME	TEMP (°F)	INITIALS	PROBLEMS/CORRECTIONS

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.