### Food Temperature Log

#### 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.

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

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This institution is an equal opportunity provider.