

Food Temperature Log

Temperatures should be taken at least every 2 hours

REGULATION REQUIREMENTS:

COLD-HOLD/ RECEIVING: 41°F OR LOWER **HOT-HOLD:** 135°F OR HIGHER

COOK TEMPERATURES: POULTRY 165°F/ GROUND MEATS AND GAME MEAT 155°F/ FISH, EGGS, PORK, LAMB 145°F

DATE	FOOD ITEM	TIME	TEMPERATURE	CORRECTIVE ACTIONS TAKEN	NAME

Corrective Actions may include: Disposed food, Contacted company for repair, Moved food to operational units, Rapidly cooled food to 41°F, Re-heated to 165°F, Cooked additional time to reach correct temperature, Rejected shipment, Re-heated to 165°F then rapidly cooled to 41°F.

Foods that could have been between 41°F and 135°F for over 4 hours should be disposed!



Public Health

www.BoulderCountyFood.org

Reviewed by _____