Temperature Log

Date_____

		Internal Food Temperature			Ambient Thermometer Reading		
Holding Unit	**Food**	**AM**	**NOON**	**PM**	**AM**	**NOON**	**PM**

Potentially Hazardous Food, Hot and Cold Holding: *Except during preparation, cooking, or cooling, or when time is used as the public health control,* potentially hazardous food shall be maintained at: 135°F or above if held hot, or 41°F or below if held cold.

Temperature Measuring Devices: Cold or hot holding equipment used for potentially hazardous foods shall be equipped with at least one integral or permanently affixed temperature measuring device, which allows easy viewing of the device. The temperature measuring device shall be located to measure the air temperature in the warmest part of a refrigerated unit and in the coolest part of a hot food storage unit.

Food Temperature Measuring Devices: A probe-type food thermometer shall be provided and readily accessible for use in assuring attainment and maintenance of food temperatures. (Thermometer range should be 0-220°F)