

TEMPERATURE LOGS

Put a copy of this sheet in the areas where you monitor food and equipment temperatures.

- **Frozen Foods** should be **-18°C/0°F** or colder.
- **Cold Foods** must be **4°C/40°F** or colder.
- **Hot Foods** must be held at **60°C/140°F** or hotter.
- Use an accurate, sanitized, and frequently calibrated thermometer to take temperatures.
- Use an accurate refrigerator and freezer thermometer.

Monitor and record temperatures daily. It is recommended to monitor equipment at the beginning and end of each day. Monitor new and repaired equipment at least every 2 hours the first day of operation.

Date & Time	Item (Equipment / Food)	Temperature °C/°F	Corrective Action Taken	Name

REMEMBER:

- Sanitize your probe thermometer before and after each use (e.g. 70% isopropyl alcohol swabs)