DAILY TEMPERATURE LOG INSTRUCTIONS

Taking and recording food temperatures with an accurate and appropriate thermometer is a critical element in your comprehensive food safety program. It takes just a few minutes a day. There are many benefits to making it part of your daily routine.

- Safer and better tasting food
- Extended shelf life of food
- Less waste when correct temperatures are maintained
- Great learning tool to build food safety skills for all employees

- Improved health inspection and accredidation results and internal company quality reports
- Faster awareness of equipment maintenance problems
- Best defense in the case of a foodborne illness complaint
- Key component of a food safety program based on HACCP principles

Hazard Analysis and Critical Control Points (HACCP) is a dynamic system used in food processing and food service to help managers and workers identify and prevent potential problems before they happen. It is a systematic approach based on controlling time, temperature, and specific factors that are known to contribute to foodborne illness outbreaks. HACCP requires record keeping as one of the most important steps to make the system work. These records document that appropriate steps are taken to reduce the risk of foodborne illness.

The following five logs are designed to support temperature monitoring and documentation for your operations. It is recommended that these logs be printed using different colors of paper to make them easily identifiable to all employees. Inform new employees during orientation that food safety is an important part of their jobs. Teach them during training on how to select[1], use, sanitize, and calibrate[2] thermometers. Delegate the responsibility of completing the logs to employees. Be sure all employees are involved. Even though managers also take temperatures, it is critical that employees know how to perform this task and understand why they are required to do so. Supervisors should monitor to make sure temperatures are taken and recorded, and look for problem areas. They should also spot check to make sure that recorded temperatures are accurate.

Place the logs in the appropriate work area (not in a manager's office). Retain the completed logs for a minimum of six months. All logs are available on www.FoodHandler.com.

HOT FOODS TEMPERATURE LOG – This log is for spot checking Temperature Control for Safety (TCS) foods throughout the day. Place this log by the preparation areas for hot foods.

COLD FOODS TEMPERATURE LOG – This log is for spot checking TCS foods throughout the day. Place this log by the preparation areas for cold foods.

COOLER AND FREEZER LOG – This log can be used for a month to record air temperatures of refrigeration units and freezers each day. Post by each unit.

RECEIVING TEMPERATURE AND QUALITY LOG – Spot check TCS foods as they are received and note any poor quality and/or temperature issues.

FOOD COOLING LOG – Use this log for recording the cooling times and temperatures for soups, sauces, roasts, beans, rice or any other hot food that is cooked and cooled for later use[3].

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[1] There are different thermometers for different purposes. For example, since Food Code 2005, it is a requirement that a thin tip thermometer be used for foods less than ½" thick.

[2] Calibrated thermometers should read 32ºF when placed into ice water.

[3] The 2017 FDA Food Code requires food to be cooled from 135ºF to 70ºF in 2 hours, and from 70ºF to 41ºF or below in an additional 4 hours. If time and temperature standards are not met, corrective action must be taken.

FoodHandler risk nothing.

HOT FOODS TEMPERATURE LOG

DATE	MENU ITEM	END-POINT COOKING TEMPERATURE		HOLDING TIME AND TEMPERATURE				COMMENTS AND CORRECTIVE ACTION	INITIALS
		TIME	TEMP	TIME	TEMP	TIME	TEMP		
2/3/23	CHICKEN CASSEROLE	11:30	167ºF	12:30	150ºF	1:30	130ºF	REHEATED TO 165ºF	CS

SPOT CHECK INTERNAL FOOD TEMPERATURES WITH A SANITIZED THERMOMETER

- Recommended internal temperature for HOT FOODS: 135ºF or above (some states require 140ºF)
- Recommended internal temperature for REHEATED FOODS: 165ºF or above in 2 hours or less
- Check your local food regulations to confirm your requirements
- End-Point cooking temperatures: 165ºF - Poultry; stuffed meat, poultry, and pasta; stuffing made with fish, meat, or poultry; and reheated foods. 155ºF - Ground, injected, or mechanically tenderized meat, or shell eggs to be held hot. 145ºF - Intact seafood, steaks or chops (beef, pork, veal, or lamb), roasts, shell eggs for immediate service. 135ºF - Fruits, vegatables, grains, and legumes held for hot service.

FoodHandler risk nothing.

COLD FOODS TEMPERATURE LOG

DATE	MENU ITEM	TEMPERATURE		HOLDING TIME AND TEMPERATURE				COMMENTS AND CORRECTIVE ACTION	INITIALS
		TIME	TEMP	TIME	TEMP	TIME	TEMP		
2/3/23	POTATO SALAD	10:00	36ºF	11:00	38ºF	12:00	40ºF		JS

SPOT CHECK INTERNAL FOOD TEMPERATURES WITH A SANITIZED THERMOMETER

- Recommended internal temperature for COLD FOODS: 41ºF or below (2017 FDA Food Code)
- Check your local food regulations to confirm your requirements

FoodHandler risk nothing.

COOLER & FREEZER TEMPERATURE LOG

RECORD AMBIENT OR AIR TEMPERATURE

MONTH: _____   COOLER/FREEZER NO. _____

DATE	TIME AND TEMPERATURE				COMMENTS AND CORRECTIVE ACTION	INITIALS
	EXTERNAL		INTERNAL			
	AM	PM	AM	PM		
2/3/23	7:00 / 38ºF	4:00 / 44ºF	7:00 / 39ºF	4:00 / 45ºF	TOLD SUPERVISOR TEMPERATURES OUTSIDE LIMITS	AZ

If temperatures exceed specified temperature range, notify a supervisor immediately.

INTERNAL COLD FOOD TEMPERATURES SHOULD NEVER EXCEED 41ºF

- 35ºF to 38ºF is an ideal air temperature for most walk-in coolers or refrigerators
- Freezer temperatures are generally 0ºF or below
- Remember food temperatures will always be higher than the air temperature in the cooler

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RECEIVING TEMPERATURE & QUALITY LOG

WEEK: _____

DATE	TIME	PRODUCT	SUPPLIER	TEMP.	SPECIFICATIONS MET		REJECTED		COMMENTS AND CORRECTIVE ACTION	INITIALS
					YES	NO	YES	NO		
2/3/23	9:00	SPRING SALAD MIX WASHED, RTE	ABC	50ºF		X	X		TEMP. EXCEEDED LIMITS	AZ

SPOT CHECK INTERNAL FOOD TEMPERATURES WITH A SANITIZED STEM THERMOMETER WHEN RECEIVING

- Refrigerated foods, for safety and quality, MUST BE RECEIVED at 41ºF or below
- Milk and fresh shell eggs may be received at 45ºF
- Frozen foods must be received frozen solid
- Store Temperature Control Safety (TCS) refrigerated foods first, frozen foods next, and dry goods last
- Use color labels or write the receiving date on the container for proper rotation of foods

FoodHandler risk nothing.

FOOD COOLING LOG

2022 FDA FOOD CODE ALLOWS A 6 HOUR TOTAL COOLING TIME
(FROM 135°F TO 70°F IN 2 HOURS AND WITHIN A TOTAL OF 6 HOURS FROM 135°F TO 41°F)

DATE	PRODUCT	TEMPERATURE BY HOUR						COMMENTS AND CORRECTIVE ACTION	INITIALS
		TIME	START (135°F)	1	2 (70°F)	4	6 (41°F)		
2/3/23	MEAT LOAF	1:00	135°F	100°F	65°F	50°F	38°F	PORTIONED INTO SMALL CONTAINERS	AZ

- If time standard is not met, corrective action MUST be taken
- You may speed the cooling process by using ice baths, blast chillers, or using techniques such as stirring and dividing food into smaller portions.

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