Reheating/Hot Holding Temperature Log

Follow Standard Operating Procedures for Reheating Foods.
Reheat to 165°F/Hot Hold at 140°F

Date/Time	Food Item	Reheated Internal Temperature 1,2 / Time	Temp/Time	Temp/Time	Temp/Time	Temp/Time	Corrective Action	Employee Initial	Verified by/Date

1999 Food Code Reference: § 3-403.11 and 3-501.16

Cooking Temperature Log

Follow Standard Operating Procedures for Cooking Foods.

Date/Time	Food Item	Internal Temp	Corrective Action	Employee Initial	Verified by/Date

1999 Food Code Reference: § 3-401.11

Refrigeration/Freezer Temperature Log

Cold Holding: 41°F or less

Freezer: 0°F or less

Month: _____

Date	Unit ID/Location	A.M. Time/Temp	P.M. Temp/Time	Corrective Action	Employee Initial	Verified by/Date

1999 Food Code Reference: § 3-501.16

Cooling Temperature Log

Follow Standard Operating Procedures for Cooling

Food Product Name:					
Date:					
Cooling Method:					
Start time at 140°F/165°F:					
After 1 hour	Temperature				
	Time				
After 2 hours (must be 70°F or below)	Temperature				
	Time				
After 3 hours	Temperature				
	Time				
After 4 hours	Temperature				
	Time				
After 5 hours	Temperature				
	Time				
After 6 hours (must be 41°F or below)	Temperature				
	Time				
Corrective Action					
Employee/Verified by					

FDA 1999 Food Code Reference: § 3-501.14 and 3-501.15