HOT FOODS TEMPERATURE LOG								
DATE:	Opening 10ar	m 2pm	6pm	Closing 10pm (circle one)				
Temps every 4 hours								

Minimum Internal Cooking Temperatures for Food Safety: *

- Ground Chicken; Turkey- ≥ 165 °F
- Ground Beef; Ground Pork; Eggs ≥ 155°F
- Roast Beef; Fish/Shellfish, Roast Pork; Eggs ≥ 145°F
- Grains; Fruits; Vegetables ≥ 135°F

Hot Holding Temperature for Food Safety: ≥ 135°F

Cooling: from hot holding to 70°F within 2 hrs, then from 70°F to ≤ 41°F within following 4 hrs (total

of 6 hrs)

Reheating: minimum ≥ 165 °F

Products	Final Cooking Temp. Begin Serving	4 Hour Final Holding Temp.	Corrective Action Taken (if needed)	Initials

^{*}Optimal temperatures may be higher for increased food safety.

If product does not meet minimum temperature requirements within appropriate time frames, record corrective action & initial. Corrective action may include discarding of foods, recooking to ≥ 165 °F, etc.