

Food temperature log

Check this template against your local regulations and your own policies before you use it.

Business _____ Location _____ Date _____

- Write your limits from your food safety plan here: fridges at or below _____, freezers at or below _____, hot holding at or above _____.
- Check every unit at opening, mid-shift and closing, or as often as your food safety plan says.
- Use a calibrated probe thermometer for food; for fridges, read the air or a probe in a glass of water kept inside.
- If a reading is out of range, write what you did (for example, moved the food, adjusted the unit, threw food out) and tell the manager.

Date	Time	Unit	Reading (°F/°C)	Within limit? (Y/N)	Action taken	Initials