Food Temperature Log For: _____

Month: _____

NOTE: For food that is initially cold and then reheated in an oven or microwave, it must be temped and recorded first when cold, then temped and recorded again once it is warmed.

Safe Temperature Zone
Cold Food: 32° to 40°
Hot Food: Above 140°
Shelf Stable Food: 50° to 70°

Week 1 Temperatures	Mon.	Tues.	Wed.	Thurs.	Fri.	Week 2 Temps	Mon.	Tue.	Wed.	Thurs.	Fri.
Shelf-Stable Food											
Cold Food											
Hot Food											
Week 3 Temperatures	**Mon.**	**Tues.**	**Wed.**	**Thurs.**	**Fri.**	**Week 4 Temps**	**Mon.**	**Tue.**	**Wed.**	**Thurs.**	**Fri.**
Shelf-Stable Food											
Cold Food											
Hot Food											