

Daily Food Safety Temperature Log

Date: _____

Location / Truck Name: _____

Manager on Duty: _____

#	ITEM / FOOD NAME	TIME	TEMP (°F)	IN SPEC?	CORRECTIVE ACTION TAKEN	EMPLOYEE INITIALS
1						
2						
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TEMPERATURE REFERENCE STANDARDS

Holding Type	Required Temperature	Check Frequency	Corrective Action if Out of Range
Cold Holding	41°F (5°C) or below	Every 4 hours minimum	Discard if above 41°F for more than 4 hours
Hot Holding	135°F (57°C) or above	Every 4 hours minimum	Reheat to 165°F or discard if below 135°F for more than 4 hours
Cooking — Poultry	165°F (74°C) internal	Each batch	Continue cooking until target reached
Cooking — Ground Meats	155°F (68°C) internal	Each batch	Continue cooking until target reached
Cooking — Whole Meats	145°F (63°C) internal	Each batch	Continue cooking until target reached

FDA Food Code Compliance: Temperatures must be checked at least every 4 hours using a calibrated thermometer. Record all out-of-range items and corrective actions taken immediately. Thermometers must be calibrated daily. This log must be retained for a minimum of 90 days and made available to health inspectors upon request.