English

Temperature Log

Time/temperature control for safety foods (TCS) must be held below 41°F or above 135°F.
Hot held foods that drop below 135°F must be reheated to 165°F within 2 hours.

Do it Right!
Serve it Safe!

Date	Time	Food	Location	Temp	Initials	Corrective Action

English

Cooked Food Temperature Log

165°F—Poultry, stuffed food, reheated food
158°F—Ground meat, mechanically tenderized meat
145°F—Steaks, roasts, chops
145°F—Fish, eggs

Do it Right!
Serve it Safe!

Date	Time	Food	Temp	Initials	Corrective Action

English

Cooling Log

You are required to use a cooling log when using a method other than 2-inch shallow pan cooling.

Do it Right!
Serve it Safe!

Food						
Time at Start						
Temperature						
At start						
1 hour						
2 hours						
Checkpoint. Did the food cool to 70°F or below? If not, discard the food.						
3 hours						
4 hours						
5 hours						
6 hours						
Checkpoint. Did the food cool to 41°F or below? If not, discard the food.						
Corrective action (if needed).						

Cool food from 135°F to 70°F within 2 hours and down to 41°F within a total of 6 hours. You must discard the food if you don't meet both requirements.