TEMPERATURE MONITORING LOG

Date	Corrective Action	Initials	Verified			
Date	Time	Food or Unit	Temperature Ambient/Internal	Collective Action	lilitiais	Verified
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Check food temperatures regularly (2-3 hour intervals) with a clean, metal stem thermometer.

Maintain cold foods at 41°F or colder.

Maintain hot foods at 135°F or hotter.

Keep this log for at least one year.