

HOT or COLD FOOD HOLDING TEMPERATURE LOG

PRODUCT NAME START-UP TEMP and TIME	DATE	TIME	TEMP	INITIALS	PRODUCT LOCATION	CORRECTIVE ACTION
<i>CHILI BEANS 130°F at 9:30 am</i>	2/13	10:30 AM ----- 2:30 PM	151°F ----- 145°F	SK ----- KM	Steam table at wait station	<i>Start-up temp of 130°F too low. Reheated chili beans to 165°F.</i>
<i>CHICKEN SALAD 41°F at 9:00 am</i>	2/14	10:30 AM ----- 2:00 PM	40°F ----- 55°F	HS ----- EW	Sandwich refrigerator at the cook line	<i>Afternoon temp. too high!! Adjusted refrigerator thermostat. Checked product temp 1 hour later, OK!</i>
		AM ----- PM	-----	-----		
		AM ----- PM	-----	-----		
		AM ----- PM	-----	-----		
		AM ----- PM	-----	-----		
		AM ----- PM	-----	-----		
		AM ----- PM	-----	-----		

Potentially hazardous foods MUST be kept at 135°F or above, or 41°F or below

HOT or COLD FOOD HOLDING TEMPERATURE LOG

PRODUCT NAME START-UP TEMP and TIME	DATE	TIME	TEMP	INITIALS	PRODUCT LOCATION	CORRECTIVE ACTION
		AM ----- PM				
		AM ----- PM				
		AM ----- PM	-----	-----		
		AM ----- PM	-----	-----		
		AM ----- PM	-----	-----		
		AM ----- PM	-----	-----		
		AM ----- PM	-----	-----		
		AM ----- PM	-----	-----		
		AM ----- PM	-----	-----		

Potentially hazardous foods MUST be kept at 135°F or above, or 41°F or below