Date _____

Temperature Log

All food items must be rapidly reheated to 165 degrees if food temperature falls below 135 degrees during transportation. All cold foods must be transported at 41 ° or below or immediate corrective action must be taken

Action if Food does not comply: **Voluntary Destruction**

Food Item	Food Temp at base establishment		Arrival Temp at Event location		Serving Temp		Destruction- 4 HR	
	Time	Temp	Time	Temp	Time	Temp	Time	Temp

updated 020105

Date _____

Cooling Log Sheets

Potentially hazardous foods that are cooked and cooled and reheated must be cooled from 140 degree to 70 degrees within 2 hours and cooled from 70 degrees to 41 degrees within an additional 4 hours. NOTE: NOT ALL OF THE FORM IS INTERACTIVE

Action if Cooled Food does not comply: **Voluntary Destruction**

Food Item	Cook		140		1 hr		2 hr		3 hr		4 hr		5 hr		6 hr	
	Time	Temp	Time	Temp	Time	Temp	Time	Temp	Time	Temp	Time	Temp	Time	Temp	Time	Temp
				140				70								41
				140				70								41
				140				70								41
				140				70								41
				140				70								41
				140				70								41
				140				70								41
				140				70								41
				140				70								41
				140				70								41
				140				70								41
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				140				70								41
				140				70								41
				140				70								41