Serving Temperature Log

Instructions: Foodservice employees will record the date, food item, meal, the two temperature measurements taken, and any corrective action taken. The foodservice manager will verify and maintain this log.

*****Calibrate thermometer before checking food/dairy item*****

Date	Meal	Food/Dairy Item	Begin Temp	End Temp	Corrective Action(s) (if needed)	Employee Initials	Verified By/Date

Cold Food/Milk 41°F or Lower **Hot Food 135°F or Higher**

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