

Food Temperature Recording and Action Log



Record the temperature for each product and your initials. Use blank spaces for additional products. Disregard any products not offered in your country.

- All products placed in the sandwich unit, front line and back line holding units must be between 33° - 41°F (1° - 5° C).
- You must record temperatures at least 2 times per day for all products listed as well as any local products offered in the restaurant. All products do not need to be temped at the same time, if time is limited.
- Record temperatures to the 1/10th of a degree (e.g. 34.7°) to ensure accuracy.
- To help avoid cross contamination, sanitize the probe stem before and after each insertion using alcohol wipes or an approved sanitizing solution and a clean cloth.
- When taking temps for products in the refrigerated back counter, walk-in cooler/chiller and freezer, probe product that has been stored for at least 24 hours.
- During the floor retarding stage, bread must reach 55°F (12°C) prior to placing in the proofer.
- We recommend taking temperatures for every product in the restaurant every two hours for consistent monitoring.

• **Cold: 33°- 41°F (1°- 5° C) with an ideal holding temperature of 34°- 37°F (1°- 2° C)**

• **Hot: 140°- 165°F (60°- 74° C) with an ideal holding temperature of 140°- 155°F (60°- 69° C)**

! Temperature Danger Zone: Between 41° and 140°F (5°- 60°C)

Week Ending Date: / / **Restaurant #:**

Proteins	Wednesday		Thursday		Friday		Saturday		Sunday		Monday		Tuesday	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Meatballs														
Beyond Meatballs™ (hotwell)														
Beyond Meatballs™														
Steak														
Chicken Strips														
Chicken Patty														
Rotisserie-Style Chicken														
Black Forest Ham														
Cold Cut Combo														
Turkey Breast														
Roast Beef														
Tuna														
Salami														
Pepperoni														
Bacon														
Initials														

Vegetables	Wednesday		Thursday		Friday		Saturday		Sunday		Monday		Tuesday	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Guacamole/Avocado														
Lettuce														
Spinach														
Tomatoes														
Cucumbers														
Green Peppers														
Onions														
Initials														

Cheeses	Wednesday		Thursday		Friday		Saturday		Sunday		Monday		Tuesday	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
American-Style														
Initials														

Breakfast	Wednesday		Thursday		Friday		Saturday		Sunday		Monday		Tuesday	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Egg														
Initials														

Storage Areas	Wednesday		Thursday		Friday		Saturday		Sunday		Monday		Tuesday	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Bread Temperature: Floor Retarding														
Refrigerated Back Counter														
Walk-In Cooler/Chiller														
Freezer														
Veggie Display (if applicable)														
Initials														

Food Safety Temperature Action Log

Date	Product	First Logged Temperature				Second Logged Temperature				Third Logged Temperature				Owner/ Mgr Initials
		Temp	Time	Initials	Action Taken	Temp	Time (30 min later)	Initials	Action Taken	Temp	Time (60 min later)	Initials	Action Taken	

Record temperatures that are not within food safety guidelines for hot and cold products, along with corrective actions.

Follow these steps:

- Enter the date and product in the first two boxes. Record the product temperature, along with the time and initials in the "First Logged Temperature" area.
- If a product temp is not within the guidelines, take the temperature of all surrounding products immediately (in addition to all other corrective steps).
- Take corrective action for each product if temp is not within the guidelines.
- Determine and record the corrective action. While taking corrective action, do not serve products to guests.
 - Pull cold products from the sandwich unit and place back in the walk-in cooler/chiller while taking corrective action. The unit is not designed to reduce temperatures.
 - Rapidly heat hot products in the microwave to bring them to the correct temperature.
- Take and record the temperature of the same product 30 minutes later. If the temperature has recovered, close out the entry with an Owner/Manager signature.
- If the product is still outside the acceptable temperature guidelines, repeat the corrective action and record it on the log.
- Take and record the product temperature in another 30 minutes (60 minutes after then initial temperature recording).
- If product is still not at the proper temp, do **NOT** serve it to guests. The corrective action at this time is to label the product **DO NOT USE** and set it aside to be discarded by the Owner/Manager.