

DAILY TEMPERATURE LOG **INSTRUCTIONS**

Taking and recording food temperatures with an accurate and appropriate thermometer is a critical element in your comprehensive food safety program. It takes just a few minutes a day. There are many benefits to making it part of your daily routine.

- Safer and better tasting food
- Extended shelf life of food
- Less waste when correct temperatures are maintained
- Great learning tool to build food safety skills for all employees
- Improved health inspection and accreditation results and internal company quality reports
- Faster awareness of equipment maintenance problems
- Best defense in the case of a foodborne illness complaint
- Key component of a food safety program based on HACCP principles

Hazard Analysis and Critical Control Points (HACCP) is a dynamic system used in food processing and food service to help managers and workers identify and prevent potential problems before they happen. It is a systematic approach based on controlling time, temperature, and specific factors that are known to contribute to foodborne illness outbreaks. HACCP requires record keeping as one of the most important steps to make the system work. These records document that appropriate steps are taken to reduce the risk of foodborne illness.

The following five logs are designed to support temperature monitoring and documentation for your operations. It is recommended that these logs be printed using different colors of paper to make them easily identifiable to all employees. Inform new employees during orientation that food safety is an important part of their jobs. Teach them during training on how to select¹, use, sanitize, and calibrate² thermometers. Delegate the responsibility of completing the logs to employees. Be sure all employees are involved. Even though managers also take temperatures, it is critical that employees know how to perform this task and understand why they are required to do so. Supervisors should monitor to make sure temperatures are taken and recorded, and look for problem areas. They should also spot check to make sure that recorded temperatures are accurate.

Place the logs in the appropriate work area (not in a manager's office). Retain the completed logs for a minimum of six months. All logs are available on www.FoodHandler.com.

LOG 1 Hot Foods Temperature Log – This log is for spot checking Temperature Control for Safety (TCS) foods throughout the day. Place this log by the preparation areas for hot foods.

LOG 2 Cold Foods Temperature Log – This log is for spot checking Temperature Control for Safety (TCS) foods throughout the day. Place this log by the preparation areas for cold foods.

LOG 3 Cooler and Freezer Log – This log can be used for a month to record air temperatures of refrigeration units and freezers each day. Post by each unit.

LOG 4 Receiving Temperature and Quality Log – Spot check Temperature Control for Safety (TCS) foods as they are received and note any poor quality and/or temperature issues.

LOG 5 Food Cooling Log – Use this log for recording the cooling times and temperatures for soups, sauces, roasts, beans, rice or any other hot food that is cooked and cooled for later use³.

¹ There are different thermometers for different purposes. For example, since Food Code 2005, it is a requirement that a thin tip thermometer be used for foods less than ½" thick.

² Calibrated thermometers should read 32°F when placed into ice water.

³ The 2017 FDA Food Code requires food to be cooled from 135°F to 70°F in 2 hours, and from 70°F to 41°F or below in an additional 4 hours. If time and temperature standards are not met, corrective action must be taken.

LOG 1

[illegible]

SPOT CHECK INTERNAL FOOD TEMPERATURES WITH A SANITIZED THERMOMETER

- Recommended internal temperature for **HOT FOODS**: 135°F or above (some states require 140°F)
- Recommended internal temperature for **REHEATED FOODS**: 165°F or above in 2 hours or less
- Check your local food regulations to confirm your requirements



LOG 2

[illegible]

SPOT CHECK INTERNAL FOOD TEMPERATURES WITH A SANITIZED THERMOMETER

- Recommended internal temperature for **COLD FOODS**: 41°F or below (2017 FDA Food Code)
- *Check your local food regulations to confirm your requirements*



LOG 3

RECORD AMBIENT OR AIR TEMPERATURE

MONTH: _____

COOLER/FREEZER NO. _____

[illegible]

INTERNAL COLD FOOD TEMPERATURES SHOULD NOT BE OVER 41°F

- 35°F to 38°F is an ideal air temperature for most walk-in coolers or refrigerators
- Freezer temperatures are generally 0°F or below
- Remember food temperatures will always be higher than the air temperature in the cooler
- IF TEMPERATURES EXCEED SPECIFIED TEMPERATURE RANGE, NOTIFY A SUPERVISOR



FoodHandler[®] risk nothing.[®]

LOG 4

WEEK: _____

[illegible]

SPOT CHECK INTERNAL FOOD TEMPERATURES WITH A SANITIZED STEM THERMOMETER WHEN RECEIVING

- Refrigerated foods, for safety and quality, **MUST BE RECEIVED** at 41°F or below
- Milk and fresh shell eggs may be received at 45°F
- Frozen foods must be received frozen solid
- Store Temperature Control Safety (TCS) refrigerated foods first, frozen foods next, and dry goods last
- Use color labels or write the receiving date on the container for proper rotation of foods



LOG 5

FOOD COOLING LOG

2017 FDA FOOD CODE ALLOWS A 6 HOUR TOTAL COOLING TIME

(FROM 135°F TO 70°F IN 2 HOURS AND FROM 70°F TO 41°F IN 4 ADDITIONAL HOURS, TOTALING 6 HOURS*)

DATE	PRODUCT	TEMPERATURE BY HOUR						COMMENTS AND CORRECTIVE ACTION	INITIALS
		TIME	START (135°F)	1	2 (70°F)	4	6 (41°F)		
2/3/19	MEAT LOAF	1:00	135°F	100°F	65°F	50°F	38°F	PORTIONED INTO SMALL CONTAINERS	AZ

- If time standard is not met, corrective action **MUST** be taken
- You may speed the cooling process by using ice baths and blast chillers and using techniques such as stirring and dividing food into small portions