

LOG 1
HOT FOODS TEMPERATURE LOG

DATE	MENU ITEM	END-POINT COOKING TEMPERATURE		HOLDING TIME AND TEMPERATURE				COMMENTS AND CORRECTIVE ACTION	INITIALS
		TIME	TEMP.	TIME	TEMP.	TIME	TEMP.		
2/3/19	CHICKEN CASSEROLE	11:30	167°F	12:30	150°F	1:30	130°F	REHEATED TO 165°F AT 2PM	CS

- 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

