Hot Food Temperature Log

Hazardous foods being ***served*** must be cooked to 74 degrees celcius (165 degrees Farenheit) and kept at (until service) an internal temperature ***higher*** than ***60 degrees Celsius*** (140 degrees Fahrenheit).

A ***food thermometer*** must be regularly (approximately every five minutes) ***pushed into*** food items being served being to ensure that the food is appropriately cooked (60 degrees Celsius). The temperature must be recorded every five minutes (see attached temperature log form).

Location: _____
Date: _____
Name of event:_____
Name of Organizer: _____
Type of Food Being Served: _____

Food Item	Time	Temperature	Signature

Stored (Cold) Food Temperature Log

Hazardous foods being ***stored*** prior to being cooked must be kept at an internal temperature ***lower*** than ***4 degrees Celsius*** (40 degrees Fahrenheit).

Appropriate storage would either be a clean, refrigerated unit or a clean, insulated cooler with lids sealing the container. Coolers should be half full of ice (or ice packs) and should cover the bottom of the cooler and cover the food items. Replacement ice and ice packs must be kept in clean coolers or containers and not come in contact with the ground or any contamination.

A ***food thermometer*** must be ***pushed into*** and left in a food item in the cooler and the temperature must be recorded every fifteen minutes.

Location: _____
Date: _____
Name of event:_____
Name of Organizer: _____
Type of Food Being Served: _____

Food Item	Time	Temperature	Signature