

Daily Temperature Log



DATE: _____ Truck Name: _____ LOCATION: _____

Product Name PHF/TCS	Final Cooking/Reheating		Holding		Beginning of Service	
	Temperature	Time	Temperature	Time	Temperature	Time

Corrective Action: _____

What are Corrective Actions?	Suggested Corrective Actions
<p>Corrective actions are steps taken to fix the problem. For example, if the product did not meet the minimum internal cooking temperature threshold, what steps did you take to ensure the product is safe to consume. On right hands side, you'll see some examples of the recommended corrective actions that you can take in case the product does not meet standards.</p>	<p>Cooking Continue cooking to the required minimum internal temperature. See Cooking Temperatures below).</p> <p>Reheating If product does not reach at least 165°F, continue heating until it reaches 165°F or above within 2 hours. Discard food if reheating temperature is not met within 2 hours.</p> <p>Cooling Reheat foods to 165°F and begin cooling again, if food is above 41 °F and 6 hours or less into the cooling process. Discard prepared ready-to-eat foods when the food is above 41 °F and more than 4 hours into the cooling process.</p> <p>Cold Holding Foods at room temperature (70 °F) must be cooled to 41 °F within 4 hours. Use a faster cooling method or discard foods, if past 4 hours.</p> <p>Hot Holding If product is holding below 135°F; reheat it to 165°F or above (within 2 hours)</p>

Cooling Temperature Log (135°F to 70°F within 2 hours, 70°F to 41°F in next 4 hours). To Be Used Prior to Time As Control for Cold Foods. All Leftovers must be discarded, Do not chill any leftovers.

Product Name	Cooling Method	Start		2 Hours		4 Hours		Minimum Internal Cooking Temp (for at least 15 seconds)
		Time	Temp	Time	Temp	Time	Temp	
								Plant Based (grains, veggies, etc.) 135 F
								Seafood, Beef, Lamb, Pork 145 F
								Ground or Injected Meats 155 F
								Poultry (ground or whole) 165 F

Corrective Action: _____

KEEP COMPLETED LOG ON FILE FOR 30 DAYS Reviewed By: (Truck Manager) _____ Date: _____