

Food Service Temperature Log

Southwest Training Systems
520.744.1092 / 1.888.838.1550

School: _____ Manager: _____

Temperature Control Procedures / Control de Temperaturas

Food Service Temperatures – Location: _____

(If hot food holding temps fall below 140° - Food item MUST be immediately reheated to 165° for 15 seconds.)

Date Fecha	Menu Item	Time Tiempo	Food Temperature		Time Tiempo	Food Temperature		Corrective Action (Continue Cooking/Cool/Discard, etc)
			Start	Alimentos Initials		Holding	Alimentos Initials	

***Corrective Actions MUST be noted if food temperatures fall out of Health Department and/or District Guidelines.**
(Acciones correctivas DEBEN ser apuntados si la temperatura de las comidas caen afuera de las Guías del Departamento de Salud o de su Distrito.)