Food Service Temperature Log

Southwest Training Systems
520.744.1092 / 1.888.838.1550

Temperature Control Procedures / Control de Temperaturas

School: _____ Manager: _____

Salad Bar / Cold Food Service Temperatures – Location: _____								
Date	Menu Item	Time	Food Temp	Projected Discard Time	Actual Discard Time	Discarded Amount	Corrective Actions	Initials

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