



Cold Holding Temperature Log

Temperatures should be taken at least every 2 hours.

Corrective Actions may include: Discarding of food, Contacted company for repair, Moved food to operational units, Rapidly cooled food to 41°F.

Foods that could have been between 41° and 70°F for over 6 hours should be disposed!

DATE	FOOD ITEM	TIME	TEMPERATURE	CORRECTIVE ACTIONS TAKEN	NAME

Regulation Requirements
Cold-Hold: 41°F or Lower