Cheyenne Laramie County Public Health

Food 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 41ºF, Re-heated to 165ºF, Cooked additional time to reach temperature, Rejected shipment, Re-heated to 165ºF then rapidly cooled to 41ºF.

Foods that could have been between 41º and 135ºF for over 4 hours should be disposed!

DATE	FOOD ITEM	TIME	TEMPERATURE	CORRECTIVE ACTIONS TAKEN	NAME

Regulation Requirements
Cold-Hold: 41ºF or Lower
Hot Hold: 135ºF or Higher