Travel Temperature Logs

When food is prepared in one location and transported to another, travel temperatures shall be taken at the time of departure and arrival to verify that the food remains safe.

Time/temperature control safety (TCS) foods that could have been between 41°F and 135°F for over 4 hours must be disposed.

Date	Product	Departure time	Temps	Initials	Arrival time	Temps	Initials	Corrective actions

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