Restaurant Temperature Log

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- 1) Verify and calibrate thermometers daily.
- 2) Write exact temps down No check-marks.
- 3) If a temp is out of range, circle it, notify a manager, and complete the corrective action form.
- 4) All plugged in equipment requires a temp log. If food is not present, write N/A.
- 5) File temp logs and keep on file for 90 days.
- 6) Cross out items with asterisks (*) that do not apply and use the blank space to write in any missing equipment.

Equipment Tempe	ratures		TH	IUR			F	RI			SA	ΑT			SUN			MON					TL	JES		WED			
ITEM NAME	TEMP RANGE	10:20a	2:00p	4:30p	8:00p																								
Walk-In Freezer	0° - 10°																												
Walk-In Cooler	33° - 41°																												
Grill Reach-In	33° - 41°																												
Make Reach-In	33° - 41°																												
Fry Under Counter Reach-In	33° - 41°																												
Fry Freezer	0° - 10°																												
Custard Reach-In	33° - 41°																												
4-Slot Dipping Cabinet	0° - 10°																												
2-Slot Dipping Cabinet	0° - 10°																												
Retail Freezer	0° - 10°																												
New Sanitizer Buckets																													
New Utensils																													
New Cold Crocks																													
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Food Temperat	tures		TH	IUR			F	RI			S	AT			SI	N			M	ON			TL	JES			W	ED	
ITEM NAME	TEMP RANGE	10:20a	2:00p	4:30p	8:00p																								
Left Custard Hopper	33° - 41°																												
Right Custard Hopper	33° - 41°																												
Milk	33° - 41°																												
Strawberries	33° - 41°																												
Chicken Tenders	33° - 41°																												
Cheese Sauce	≥ 140°																												
Chili	165° - 180°																												
Tomatoes, Sliced	33° - 41°																												
Cheese, Sliced	33° - 41°																												
Hot Dog	140° - 160°																												
Hot Hold Grilled Chicken	140° - 160°																												
Grill Meat	33° - 41°																												

Team Member Initial Top/ Manager Initial Bottom																												
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CORRECTIVE ACTION LOG

If a temp is out of range, circle it, notify a manager, and complete the corrective action form. This can include putting the product on ice, calling a technician out, or removing the product, etc.

DATE	TIME	ITEM ISSUE	TEMP	CORRECTIVE ACTION TAKEN	RE-TEMP	MGR INITIALS
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		
				Turned Down - Turned Up - Informed Mgr - Removed from Service		