Temperature Log

Potentially Hazardous Foods must be held at 41°F or lower or 135°F or higher. Never allow foods to sit out at room temperature.

Instructions: Record the food item, location or description of holding unit, date, time, temperature, corrective action (if needed), and initials. A manager will verify that foods are holding at the correct temperatures.

Food Item	Location/ Unit Description	Date	Time	Temperature	Corrective Action	Initials

LARIMER COUNTY
COMMITTED TO EXCELLENCE

Department of Health and Environment
Larimer.org/Health
970-498-6776

Public Health
Prevent. Promote. Protect.