Cooking and Reheating Temperature Log
for Kitchens that Prepare Food for Delivery

Instructions: Schools/Institutions must use this form to record the temperatures of potentially hazardous foods when these food items are packaged for delivery.

Record the date/time, product name, one (1) temperature, and any corrective action taken on this form. The food service manager will verify that food service employees have taken the required cooking temperatures by visually monitoring foodservice employees and preparation procedures during the shift and reviewing, initialing, and dating this log at the close of each day. Maintain this log for a minimum of one year.

Date and Time		Food Item	Internal Temperature	Corrective Action Taken Prior to Delivery	Initials	Verified By/ Date