Cooking and Reheating Temperature Log
for Kitchens that Prepare and Serve Food Onsite

Instructions: If temperatures of potentially hazardous foods are recorded at serving time on the daily production record, this form should be used to document corrective action if any temperatures are found to be in violation. If temperatures are not recorded on the daily production record, then use this form to record temperatures and document corrective action, if necessary.

Record the date/time, product name, one (1) temperature, and 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 food service 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	Initials	Verified By/ Date