

# Food Temperature Recording and Action Log - US



Restaurant #: \_\_\_\_\_

Week Ending Date: / /

**Record the temperature for each product and your initials. Use blank spaces for additional products.**

- All products placed in the sandwich unit, front line and back line holding units must be between 33°- 41°F.
- Record temperatures at least 2 times per day for all products listed and any local products offered in the restaurant. Record temperatures to the 1/10th of a degree (e.g. 34.7°) to ensure accuracy. All products do not need to be temped at the same time, if time is limited.
- To help avoid cross contamination, sanitize the probe stem before and after each insertion using alcohol wipes or an approved sanitizing solution and a clean cloth.
- We recommend taking temperatures for every product in the restaurant every two hours for consistent monitoring.

**Temperature Danger Zone:**  
Between 41° and 140°F

**Cold: 33°- 41°F with an ideal holding temp of 34°- 37°F**    **Hot: 140°- 165°F with an ideal holding temp of 140°- 155°F**

Product	Wednesday		Thursday		Friday		Saturday		Sunday		Monday		Tuesday	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Meatballs														
Steak														
Chicken Strips														
Chicken Patty														
Black Forest Ham														
Cold Cut Combo														
Turkey Breast														
Tuna														
Salami														
Pepperoni														
Bacon														
Egg														
American-style Cheese														
Monterey Cheddar Cheese (shredded)														
Provolone Cheese														
Pepperjack Cheese														
Guacamole/Avocado														
Lettuce														
Spinach														
Tomatoes														
Cucumbers														
Green Peppers														
Onions														
<b>Initials</b>														

Sandwich Unit

	Wednesday		Thursday		Friday		Saturday		Sunday		Monday		Tuesday	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
<b>Other</b>	Bread Temp: Floor Retarding													
	Refrigerated Back Counter													
	Walk-In Cooler													
	Freezer													
	Veggie Display (if applicable)													
	<b>Initials</b>													

- When taking temps for products in the refrigerated back counter, walk-in cooler and freezer, probe product that has been stored for at least 24 hours.
- During the floor retarding stage, bread must reach 55°F (12°C) prior to placing in the proofer.

## Food Safety Temperature Action Log

Date	Product	First Logged Temperature				Second Logged Temperature				Owner/ Mgr Initials
		Temp	Time	Initials	Action Taken	Temp	Time (30 min later)	Initials	Action Taken	

### Record temperatures that are not within food safety guidelines for hot and cold products, along with corrective actions.

- Follow these steps:**
- Enter the date and product in the first two boxes. Record the product temperature, along with the time and initials in the "First Logged Temperature" area.
  - If a product temp is not within the guidelines, take the temperature of all surrounding products immediately (in addition to all other corrective steps).
  - Take corrective action for each product if temp is not within the guidelines.
  - Determine and record the corrective action. While taking corrective action, do not serve products to guests.
    - Pull cold products from the sandwich unit and place back in the walk-in cooler/chiller while taking corrective action. The unit is not designed to reduce temperatures.
    - Rapidly heat hot products in the microwave to bring them to the correct temperature.
  - Take and record the temperature of the same product 30 minutes later. If the temperature has recovered, close out the entry with an Owner/Manager signature.
  - If product is still not at the proper temp, do **NOT** serve it to guests. The corrective action at this time is to label the product **DO NOT USE** and set it aside to be discarded by the Owner/Manager.