



Temperature Control During Food Prep

Receiving & Storage

Ensuring incoming food arrives and is stored at safe temperatures.

Time of Delivery

Temperature of Refrigerated Goods (in °F/°C)

Enter a number...

Temperature of Frozen Goods (in °F/°C)

Enter a number...

Condition of Packaging (e.g., intact, damaged, leaking)

- ☐ Intact
- ☐ Slightly Damaged
- ☐ Significantly Damaged
- ☐ Leaking

Appearance of Food (e.g., color, odor, texture)

- ☐ Normal
- ☐ Abnormal - Describe in Notes
- ☐ Unacceptable

Notes/Observations (e.g., specific issues, corrective actions taken)

Write something...

Storage Location Verified (Correct Area?)

☐ Yes

☐ No

Quantity Received

Enter a number...

Cold Holding Temperatures

Verification of proper refrigeration and cooling procedures.

Refrigerator Temperature (Fahrenheit)

Enter a number...

Freezer Temperature (Fahrenheit)

Enter a number...

Time of Temperature Check

Refrigerator Operating Condition

- ☐ Normal
- ☐ Slightly Warm
- ☐ Warm
- ☐ Not Operating

Freezer Operating Condition

- ☐ Normal
- ☐ Slightly Warm
- ☐ Warm
- ☐ Not Operating

Any Observations Regarding Cold Holding

Write something...

Signature of Person Taking Temperature

Hot Holding Temperatures

Maintaining hot foods at appropriate temperatures during service.

Hot Holding Temperature (Fahrenheit)

Enter a number...

Time Food Started Hot Holding

Temperature Verification Frequency (minutes)

Enter a number...

Temperature Reading (Fahrenheit)

Enter a number...

Holding Method

- ☐ Steam Table
- ☐ Heat Lamp
- ☐ Holding Cabinet
- ☐ Other (Specify)

If 'Other' is selected for Holding Method, please specify:

Write something...

Corrective Action Taken (If Temp is below 135°F)

- ☐ Returned to Heat Source
- ☐ Discarded
- ☐ Other (Specify)

If 'Other' is selected for Corrective Action, please specify:

Write something...

Time of Corrective Action Taken

Cooling Procedures

Guidelines for rapidly and safely cooling cooked foods.

Initial Food Temperature (Before Cooling)

Enter a number...

Cooling Time to 70°F (121°F)

Enter a number...

Cooling Time to 41°F (5°C)

Enter a number...

Cooling Method Used (e.g., Ice Bath, Blast Chiller, Shallow Pans)

- ☐ Ice Bath
- ☐ Blast Chiller
- ☐ Shallow Pans
- ☐ Other (Specify)

If 'Other' method chosen, please describe:

Write something...

Food Volume impacting Cooling Time:

- ☐ Small (Less than 1 inch deep)
- ☐ Medium (1-2 inches deep)
- ☐ Large (More than 2 inches deep)

Date of Cooling Process

Start Time of Cooling Process

Thawing Procedures

Safe and regulated methods for thawing frozen foods.

What is the approved thawing method?

- ☐ Under refrigeration
- ☐ Under cold running water
- ☐ In the microwave
- ☐ As part of the cooking process

Water Temperature (if thawing under cold running water):

Estimated Thawing Time (if thawing under refrigeration):

Is food protected from contamination during thawing?

☐ Yes

☐ No

Notes/Comments regarding the thawing process:

Write something...

Date of Thaw

Enter date...

Food Item being thawed:

☐ Poultry

☐ Beef

☐ Pork

☐ Seafood

☐ Other

Equipment Calibration & Maintenance

Ensuring thermometers and equipment are accurate and functioning correctly.

Last Thermometer Calibration Date

Enter date...

Thermometer Reading at Calibration (Cold Water Bath)

Enter a number...

Thermometer Adjustment (if needed)

Enter a number...

Calibration Method Used

- ☐ Ice Bath
- ☐ Boiling Water
- ☐ Certified Calibration Service
- ☐ Other (Specify)

Notes/Comments on Calibration (e.g., adjustments made, deviations)

Write something...

Refrigerator/Freezer Temperature Verification Method

- ☐ Manual Reading
- ☐ Data Logging System

Date of Last Equipment Inspection

Enter date...

Description of any equipment repairs or maintenance performed

Write something...

Record Keeping & Documentation

Maintaining records of temperature checks and corrective actions.

Date of Temperature Log

Enter date...

Time of Temperature Recording

Refrigerator/Freezer Temperature (°F/°C)

Enter a number...

Cooler/Holding Unit Temperature (°F/°C)

Enter a number...

Dish Temperature (°F/°C) - if applicable

Enter a number...

Observations (e.g., frost buildup, unusual noises)

Write something...

Corrective Actions Taken (if any)

Write something...

Log Reviewed by:

- ☐ Chef
- ☐ Sous Chef
- ☐ Kitchen Manager
- ☐ Other (Specify in LONG_TEXT)

Reviewer Signature