## PRODUCT
### TEMPERATURE LOG

**Food Code Requirement**
- Hot Hold: Food must be held at 135° or higher
- Cold Hold: Food must be held at 41° or lower

It is recommended to take temperatures every 2 hours

<table>
<thead>
<tr>
<th>Date</th>
<th>Food Product</th>
<th>Time</th>
<th>Temperature</th>
<th>Corrective action</th>
</tr>
</thead>
<tbody>
<tr>
<td>1/1/2007</td>
<td>Hamburger</td>
<td>10:00 AM</td>
<td>145°</td>
<td></td>
</tr>
<tr>
<td>1/1/2007</td>
<td>Soup</td>
<td>10:30 AM</td>
<td>130°</td>
<td>Reheat to 165°</td>
</tr>
</tbody>
</table>

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