

**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

Date	Food Product	Time	Temperature	Corrective action
1/1/2007	Hamburger	10:00 AM	145°	
1/1/2007	Soup	10:30 AM	130°	Reheat to 165°



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