**Cooking Temperature Log**

**Name of Food Establishment**:

**Address**:

**Date**:

**Brief Product Description**:

**Instructions:** Record product name, time, temperatures, and any corrective action taken on this form The supervisor of the food operation will verify that food workers have taken the required cooking temperatures by visually monitoring food workers and preparation procedures during the shift and reviewing, initialing, and dating this log daily Maintain this log for a minimum of 6 months after the food has been consumed

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| **Cooking Temperature Log** | | | | | | |
| **Date** | **Time** | **Food Item** | **Internal Temperature** | **Corrective Action Taken** | **Initials** | **Verified by/Date** |
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