**Name of Food Establishment**:

**Address**:

**Instructions**: A designated foodservice employee will record the location or description of holding unit, date, time, air temperature, corrective action, and initials on this Log. The supervisor of the food operation will verify that foodservice workers have taken the required temperatures by visually monitoring food workers during the shift and reviewing, initialing, and dating this log daily. This log should be maintained for a minimum of 90 days after the food has been consumed.

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| Temperature LogFrozen Food must remain frozen. Refrigerated foods must be held at 41°F or below |
| **Product or cooler** | **Date** | **Time** | **Temperature** | **Corrective Action** | **Food Worker Initials** | **Manager****Initials / Date** |
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