



Time/Temperature Food Preparation Log

(Record at least every 2 hours)

Date:

Food Item:

		Time					
		Temp					
		Time					
		Temp					
		Time					
		Temp					
		Time					
		Temp					
		Time					
		Temp					
		Time					
		Temp					
		Time					
		Temp					

- Use log for production steps from storage/prep/cold hold/cooking/hot hold/cooling/reheating
- Use a sanitized stem thermometer & check the thickest part of the food
- Prepare small portions to limit the time food is in the temperature danger zone → 41°F to 135°F
- Total time between 41°F and 135°F must not exceed 4 HOURS