FOOD/EQUIPMENT TEMPERATURE LOG

Employee Name (Nombre Del Empleado)	Date (Fecha)	Time (Hora)	Temperature (Temperatura)	Type of Food (Tipo De Comida)	Type of EQUIPMENT (Tipo De Equipo)	Corrective Action (Que Fue Corregido)

Use a sanitized, calibrated thermometer to record internal temperature of food.

- **Cold Holding Temperatures –** Internal temperature of PHF must be 41˚F or below. (Las comidas frías deben de mantenerse a 41˚F o más frías.)
- **Hot Holding Temperatures** –. Internal temperature of PHF must be at least 135˚F. Reheated foods that are held hot must be reheated to an internal temperature of 165˚F. **(**Los alimentos calientes deben mantenerse a 135˚F. Alimentos recalentados deben llegar a 165˚F en el centro.)
- **Cooking Potentially Hazardous Foods** – PHF must be cooled to 70ºF within two hours and then to 41ºF within an additional four hours. Divide food into smaller portions and use shallow pans. Place uncovered or vented on top shelf of walk-in refrigerator. Container can be put in an ice bath, or an ice wand can be inserted into container of food. Stir food frequently to cool all areas. Record temperature hourly.