# FOOD TEMPERATURE LOG

| Employee Name (Nombre Del Empleado) | Date (Fecha) | Time (Hora) | Temperature (Temperatura) | Type of Food (Tipo de Comida) | Corrective Action (Que Fue Corregido) |
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- **Cold Holding Temperatures -** record every two hours. All cold foods must read 41°F or below. (Las comidas frías deben de mantenerse a 41°F o más frías. Tome las temperaturas cada dos horas).
- **Hot Holding Temperatures -** will be recorded every two hours. All hot foods must read 135°F. Reheated foods are heated to an internal temperature of 165°F. Foods are discarded after a period of two hours out of temperature. (Las temperaturas se toman cada dos horas. Los alimentos calientes deben mantenerse a 135°F. Alimentos recalentados deben llegar a 165°F en el centro. Alimentos que duren más de dos horas fuera de temperatura se deben de tirar).
- **Cooking Potentially Hazardous Foods -** record cooked food temperatures at different times of the day. (Tome la temperatura de los alimentos cocinados a diferentes horas del dia).