



# WEEKLY TEMPERATURE LOG

Store# \_\_\_\_\_ Week of \_\_\_\_\_ through \_\_\_\_\_

Day	Refrigeration Temperatures							Product Temperatures				Store Ambient Temp	Initials
	Walk-in	Makeline Cabinet	Makeline bin (left)	Makeline bin (center)	Makeline bin (right)	Beverage Cooler #1	Beverage Cooler #2 if you have one	No Food in Coke Cooler	Reach-In if you have one	Pizza	Other Product		
	33 - 38F	33 - 41F	33 - 41F	33 - 41F	33 - 41F	33 - 45F	33 - 45F	no	33 - 38F	>165	>165	<90	
MONDAY	11am												
	3pm												
	7pm												
	11pm												
TUESDAY	11am												
	3pm												
	7pm												
	11pm												
WEDNESDAY	11am												
	3pm												
	7pm												
	11pm												
THURSDAY	11am												
	3pm												
	7pm												
	11pm												
FRIDAY	11am												
	3pm												
	7pm												
	11pm												
SATURDAY	11am												
	3pm												
	7pm												
	11pm												
SUNDAY	11am												
	3pm												
	7pm												
	11pm												

Check temperatures with a calibrated stem thermometer and record on temperature log. All products held at 42°F or higher for more than 2 hours must be discarded.

### CORRECTIVE ACTION ABOVE 41 DEGREES

Date	Time	Action

YOU MUST KEEP 90 DAYS OF LOGS. FILE IN OFFICE AT END OF EACH WEEK