Food Temperature Log

Colorado food safety regulations require the following:

Cold-hold/receiving: 41 °F or below

Cook temperatures: poultry 165 °F; ground meats and game meat 155 °F; fish, eggs, pork, lamb 145 °F

<table>
<thead>
<tr>
<th>Date</th>
<th>Food item</th>
<th>Time</th>
<th>Temperature</th>
<th>Corrective Action</th>
<th>Employee Name</th>
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Corrective Actions: dispose of food, move food to other units, rapidly cool food to 41°F, reject shipment, contact refrigeration maintenance company for repair

Foods that may have been between 41 °F and 135°F for over 4 hours must be discarded!

www.BoulderCountyFood.org

Reviewed by_______
Cooling and Cold-Holding Checklists
Use these checklists to ensure food is cooled and maintained at proper temperatures

REFRIGERATION UNITS
Make sure:
☐ Door gaskets are in good condition
☐ All doors close tightly (including self-closing doors)
☐ All food is stored in a way that allows for adequate air circulation
☐ Incoming cold air is not blocked by pans, plastics, etc.
☐ Food is not covered while cooling

ICE BATH COLD HOLD
Make sure:
☐ All food is completely submerged in the ice
☐ A large container is used to make sure ice water keeps all sides of food cold
☐ Ice is replaced as needed

COLD-TOP
Make sure:
☐ Food is stored in metal containers
☐ Food containers are covered with metal lids or an ice blanket
☐ Food is stored at or below the fill line in the cold containers/inserts
☐ Foods stored in cold tops and reach-ins is 41 °F or colder
☐ Lid is closed during slower service times

OTHER COLD-HOLD TIPS
☐ Place cold-top foods in the freezer 15 minutes before placing them on top of cold prep cooler
☐ Cool foods in ice baths before putting them in refrigeration units; cooling hot foods in refrigerators can be hard on refrigerator units

CHECKING TEMPS
Make sure to:
☐ Calibrate thermometers every day
☐ Check food temperatures at least every 3 hours
☐ Check food temperatures every hour during the cooling process
☐ Regularly check equipment temperatures
☐ Teach all food workers how to check and record food temperatures and have them share in the responsibility

MAINTENANCE
Make sure to:
☐ Calibrate thermometers every day
☐ Keep condenser coils, fans, and motors clean and free of debris
☐ Conduct maintenance on condensers at least once every month

Cooling means reducing food temperatures to 41 °F. Cold Holding means keeping food at 41 °F or below.