



## Temperature Recording Chart

Date: \_\_\_\_\_

	Time/Temp	Time/Temp	Time/Temp	Time/Temp
Food				
Food				
Food				
Food				
Food				
Food				
Food				
Food				
Food				
Food				
Food				
Food				

**HOT HOLDING: Keep foods at 135° or hotter**

**REHEAT OF HOT FOODS: Reheat foods to 165° with in 2hrs hold at 135° or above**

**COLD HOLDING: Keep foods at 41° or colder**

**COOLING: Cool from 135° to 70° with in 2hrs then from 70° to 41° with in 4hrs**