SNOHOMISH HEALTH DISTRICT
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Child Care Kitchen Daily Temperature Log

Date	**Refrigerator Temperature**	**Product Name**	**Final Cooking Temperature**			***Holding Temperature*** **(Hot foods at 135°F or above)**			**Cooling Temperatures**				**Reheating Temperatures**			
			Time	***Temp***	***Initials***	***Time***	***Temp***	***Initials***	***Start Time***	***Temp 2 hours***	***Temp 4 hours***	***Initials***	***Start*** **Time**	***Finish Time***	***Internal Temp***	***Initials***

Refrigerator Temperature
Foods in refrigerator should be kept at 41°F or below
Refrigerator air temperature should be 38°F or below

Compare your refrigerator thermometer with your calibrated stem type thermometer monthly to ensure it is accurate

Cooking Temperatures
Poultry (solid & ground): 165°F
Ground meat (except poultry): 155°F
Pork: 145°F
Veal, lamb, other red meats: 145°F
Seafood, eggs: 145°F
Cooked vegetables: 135°F

Holding Time/Temperature

Hot Foods: Hold at 135°F or above
Cold Foods: Hold at 41°F or below

Cooling Foods
Cool thick foods in uncovered shallow pans 2" or less, ***–OR –***
Cool to 70°F within 2 hrs and to 41°F or less in an additional 4 hrs. ***–OR –***
Cool thin liquids in an ice bath, stirring frequently to 41°F or less

Reheating previously cooled foods

Reheat foods to 165°F within 2 hours

Use the back of this form to review and to record corrective actions*

Keep on file for at least 90 days

Actions taken to correct food safety concerns

Date	Initials	Action Taken

For questions, please contact:

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