DAILY LOG OF TIMES & TEMPERATURES

DATE	TIME	1	2	3	4	5	6	7	8	9	INITIAL

*WRITE THE NAME OF THE PRODUCT OR EQUIPMENT THAT YOU ARE TAKING THE TEMPERATURE OF IN THE FIRST ROW. TAKE TEMPERATURES OF DISHWASHERS, COOLERS, WARMERS, AND FOOD DURING PREPARATION AND DISPLAY AT LEAST TWICE DAILY AND RECORD THE DATE AND TIME IN THE FIRST 2 COLUMNS AND YOUR INITIALS IN THE LAST COLUMN. **INFORM YOUR SUPERVISOR OF ANY BAD TEMPERATURES IMMEDIATELY.**

If USING TIME AS A CONTROL, LOG THE NAME OF THE PRODUCT ON THE FIRST ROW, PLACE THE DATE AND THE TIME PREPARED IN THE FIRST 2 COLUMNS. WRITE THE TIME THAT THE FOOD EXPIRES (NOT TO EXCEED 4 HOURS FROM THE TIME OF PREPARATION) IN THE COLUMN BELOW THE NAME OF THE FOOD PRODUCT AND IN THE SAME ROW AS THE TIME IT WAS PREPARED. THE FOOD MUST BE DISCARDED AFTER 4 HOURS OF BEING BETWEEN 41 AND 140 DEGREES. MAKE A NOTATION ON THIS FORM WHEN THE PRODUCT IS DISCARDED. THIS FORM OR ITS EQUIVALENT IS REQUIRED IF USING TIME AS A CONTROL.