Cold Holding Temperature Log

Maintain potentially hazardous food at 41°F or below.

Date	Unit Name____________________ Location ____________________						Unit Name ____________________ Location ____________________					
	A.M.			P.M.			A.M.			P.M.		
	Time	Temp.	Init.	Time	Temp.	Init.	Time	Temp.	Init.	Time	Temp.	Init.

Corrective Action: Rapidly cool food that has been held above 41°F for 4 hours or less.
Discard food that has been held above 41°F for more than 4 hours.