

Restaurant Temperature Log

Record equipment and food temperatures with space for required ranges and corrective action.

Refrigerators

Date	Time	Equipment / item	Required range	Recorded temperature	Corrective action	Initials

Freezers

Date	Time	Equipment / item	Required range	Recorded temperature	Corrective action	Initials

Restaurant Temperature Log

Record equipment and food temperatures with space for required ranges and corrective action.

Hot holding, cold holding, and deliveries

Date	Time	Equipment / item	Required range	Recorded temperature	Corrective action	Initials

Note: This template is a general operational resource. Temperature, food-safety, sanitation, and record-keeping requirements vary by location and business. Adapt it to your food-safety plan and applicable local requirements.