New Hampshire Department of Health and Human Services

Food Protection Section - Hot/Cold Holding Temperature Monitoring Log



Time/Temperature Control for Safety Foods must be held either:

- Cold at or below 41° F.
- Hot at or above 135° F.

Instructions: Document specific product temperatures in each of the refrigeration units in the facility. Follow the same procedure for any hot holding units in use.

*****Use a sanitized, calibrated thermometer to record internal temperature of food

Date	Product	Location	Time AM/PM	Product Temp	Corrective Action	Initial
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