STATE OF RHODE ISLAND AND PROVIDENCE PLANTATIONS

D E P A R T M E N T O F H E A L T H

Safe and Healthy Lives in Safe and Healthy Communities

HOT HOLDING FOOD TEMPERATURE LOG

DATE	TIME	PRODUCT	INIT. TEMP	INITIALS	2HR. TEMP	INITIALS	4HR. TEMP	INITIALS	6HR. TEMP	INITIALS	CORRECTIVE ACTION
1/15/2006	10:59AM	Fried Chicken	178F	T.N.	153F	T.N.	***132F**	T.N.	158F	T.N.	***Reheated to 165F.**

Product must be held at a minimum temp of 135 F. If below 135 F, product may be reheated to 165 F for 15 seconds. If product is below 135 F for 4 hours or more, dispose of product and record in the corrective action column above.

Reviewed by: _____

Date: _____

T.N. 2/2007