**Cooking and Reheating Temperature Log**

**Instructions**: Record product name, time, the two temperatures/times, and any corrective action taken on this form. The foodservice manager will verify that foodservice employees have taken the required cooking temperatures by visually monitoring foodservice employees and preparation procedures during the shift and reviewing, initialing, and dating this log daily. Maintain this log for a minimum of 1 year.

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| **Date & Time** | | **Food Item** | **Internal Temperature/ Time** | **Internal Temperature/ Time** | **Corrective Action Taken** | **Initials** | **Verified by/Date** |
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