**Cooking and Reheating Temperature Log**

**Directions**: Record product name, location, temperature and any corrective action taken. The food service manager will verify that the food service employees have taken the required cooking temperatures by visually monitoring food service 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** | **Food Item** | **Location** | **Internal Temperature/Time** | **Corrective Action** | **Employee Initials** | **Manager**  **Initials** |
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For more information please contact Environmental Health Services at the Flathead City-County Health Department

406.751.8130 or flatheadhealth.org

