**Hot and Cold Holding Temperature Log**

**Instructions:** Record temperatures for each food item and any corrective action taken. Space is provided to take and record temperatures multiple times for each food item throughout service.

Cold TCS foods must be held **at or below 41F**. Hot TCS foods must be held **at or above 135F.**

Temperature Danger Zone = 41F - 135F

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| **Date** | **Food Item** | **Time/Holding Temp** | **Time/Holding Temp** | **Time/Holding Temp** | **Corrective Action Taken** | **Initials** |
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