Temperature Log Sheet

NOVA SCOTIA

Event _____ Date _____

Organization _____

Temperature control is essential to prevent the growth of microorganisms that cause illness:

- Cold foods must be 4°C (40°F) or below.
- Hot foods must be 60°C (140°F) or above.
- Temperature danger zone: 4°C–60°C (40°F–140°F)

Vendors MUST ensure that foods are held or stored at safe temperatures:

- Record temperatures on arrival, if food is transported to the event.
- Check food temperatures every two hours, at minimum.
- Use a calibrated, sanitized thermometer to check food temperatures.
- Record time and temperature for each food item below.
- Discard foods left in the temperature danger zone for more than two hours

Food Item	Time	Temp	Time	Temp	Time	Temp	Time	Temp	Time	Temp

Completed by _____ Date _____