



## Temperature Log Sheet for Event Food Vendors

Event \_\_\_\_\_

Date \_\_\_\_\_

**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 before packing up to go to the event and 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

Completed by \_\_\_\_\_

Date \_\_\_\_\_