

Temperature Log

Time/temperature control for safety foods (TCS) must be held below 41°F or above 135°F.
Hot held foods that drop below 135°F must be reheated to 165°F within 2 hours.



Skagit County Public Health
Environmental Health
360-416-1500
EH@co.skagit.wa.us
www.skagitcounty.net/food

Date	Time	Food	Location	Temp	Initials	Corrective Action

Cooked Food Temperature Log

165°F - Poultry, stuffed food, reheated food

145°F - Steaks, roasts, chops

158°F - Ground meat, mechanically tenderized meat

145°F - Fish, eggs



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Cooling Log

You are required to use a cooling log when using a method other than two-inch shallow pan cooling.



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Food						
Time at Start						
Temperature						
At start						
1 hour						
2 hours						
Checkpoint. Did the food cool to 70°F or below? If not, discard the food.						
3 hours						
4 hours						
5 hours						
6 hours						
Checkpoint. Did the food cool to 41°F or below? If not, discard the food.						
Corrective action (if needed).						

Cool food from 135°F to 70°F within two hours and down to 41°F within a total of six hours. You must discard the food if you don't meet both requirements.