TEMPERATURE LOG

Name of Booth/Operator Name: _____ Market:_____

Market Licence Number:_____

Refrigeration temperatures must be 4°C/40°F or colder.
Hot holding temperatures must be 60°C/140°F or warmer.

TEMPERATURE · °C or · °F

Date	Food Item/Storage Unit Checked	Transportation to Market (check Temp on arrival)	Time	Temp	Time	Temp	Time	Temp	Time	Temp	Actions taken (If temperature does not meet requirements, explain what was done to correct the problem)