TEMPERATURE LOG

Name of Booth/Operator Name: _	Market:	
	Market Licence Number:	
	Refrigeration temperatures must be $4^{\circ}C/40^{\circ}F$ 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)

^{**}Cold Temperatures must be recorded a minimum of 2 times daily during operation**

^{**}Hot Temperatures must be recorded every 4 hours of operation**