

Temperature Log

Temperatures of 40F-41F, although compliant, are an indicator that your cold-holding equipment is due for maintenance

Maintaining temperature logs of cold-holding and hot-holding equipment allows your inspector to evaluate temperature timelines. If product is out of temperature, you may have the flexibility within the Food Code to minimize the amount of product that needs to be discarded.

This record also allows you to identify patterns of elevated temperatures.
(*FDA Food Code 3-501.16*)

1. Salad bar cooler temps should be monitored in the top **and** the bottom section, especially when the bottom air temperature is marginal (40-41F).
2. If your cold-holding equipment is regularly temping 40-41F on opening, this is an indicator that your equipment is struggling to maintain safe temperatures of food products even during hours of closure.
3. If your cold-holding unit is regularly temping 40-41F throughout the day, it could be an indicator that the unit is struggling to maintain safe temperatures during routine use.
4. Freezer temperatures also need to be monitored. Record freezer temperatures daily to ensure that “stored frozen foods shall be maintained frozen (*FDA Food Code 3-501.12*).”
5. Hot held TCS (temperature control for safety, or “potentially hazardous) foods must be held at 135F or above per *FDA Food Code 3-501.16*.

During routine inspections or on other site visits, elevated product temperatures in cold holding units and non-compliant holding temperatures in hot-holding units may result in condemnation of that product.

If you have questions regarding this Code requirement, contact the Health Officer, Brian Santiago, at 603-225-8580, or via email at BSantiago@concordnh.gov.