

Hot holding temperature log

One week to a sheet. One sheet per unit. Target ≥ 135°F.

These are common defaults, not legal requirements. Set the values your health department expects.

Unit / location

Week beginning

Filled in by

Day	Date	Check 1 time _____ Temp °F	Init.	Check 2 time _____ Temp °F	Init.	Check 3 time _____ Temp °F	Init.	Notes
Mon								
Tue								
Wed								
Thu								
Fri								
Sat								
Sun								

A reading outside the target is not a problem with the log. Leaving it unexplained is — write what you did in the block below.

Out-of-range readings and corrective actions

Date	Time	Unit	Reading	What you did about it	Init.

ChillCheck is a record-keeping tool. It does not determine whether food is safe to serve, and it does not certify compliance with any regulation. Always follow your local health department’s requirements.