

Arrowhead Head Start

Food Temperature Log for Facilities Using Vended Services

Site Name: _____ Month/Year: ____

Date	Arrival Time	Temperature at time of receipt	Main Entree/Item	Temperature if reheated OR prior to service	Initials

Guidelines:

- Hot foods must be 140 degrees(F) or above and cold foods maintained at 41 degrees(F) or below.
- If reheating is necessary, use only microwave. Food item must reach and internal temperature of 165 degrees(F) and allowed to stand for two minutes prior to serving.
- Turn in this log at the end of each month with your menus.