

Food Temperature Record

(Hot Sheet)

CF/H-14b Revised 1/12
(mandatory)

Head Start Performance Standards mandate compliance with all applicable federal, state and local food safety and sanitation laws. This includes insuring recommended holding and serving temperatures of food which are: 140° F(+) for hot food served and 40°F (-) for cold foods.

Each agency has developed a Food Temperature Control Procedure. This form or a locally designed form with same information will be used in conjunction with those procedures.

1. Teacher or designee is to complete this form daily, testing food items received/served.
2. Completed records must be on file and available for review upon request by the Nutrition Consultant and/or State Monitor for one (1) year.
3. A copy will be provided upon request to respective delegate agency's food service vendor.