



## Template Food Safety Logs

Standard Operating Procedures must detail how each procedure will be monitored and documented, requiring the use of food safety logs. Below you will find templates for common food safety logs in school nutrition programs.

[Institute of Child Nutrition template food safety logs](#): (Click on “Food Safety Logs”) This provides a comprehensive library of common food safety logs, including cooking and reheating food temperature log, cooling temperature log, refrigeration log, receiving log, among many others.

[Employee Illness Log template](#) (Minnesota Department of Health): The person-in-charge is required to record all reports of diarrhea or vomiting in food employees and have these records available to the licensing health department upon request. This log can be used to track and report employee illnesses.

[Thermometer accuracy log](#): Sample form to document the monthly thermometer accuracy checks using either the boiling water or ice water bath methods.

[Food temperature log for onsite preparation](#): Sample form to document temperatures of food prepared on-site.

[Food temperature log for vended sites](#): Sample form to document temperature of vended (delivered) food.