

**PREP TABLE LOG**

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| **Facility Name:** |

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| **Cooler / Unit:** |

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| **Date** | **Time** | | **Initials** | **Unit Thermometer 1 Temp** | **Unit Thermometer 2 Temp** | **Probe Temp 1 Food/Temp** | **Probe Temp 1 Food/Temp** | **Probe Temp 1 Food/Temp** |
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| **Corrective Action: (note date, time and action taken)** | | | | | | | | |
| **Reviewed by:** | |  |  |  |  |  | **Date:** |  |

\*Temperature Controlled for Safety Foods must be always held at 41F. If thermometers indicate food above 41F, report it to management immediately.