AuditBinder

Food Truck
Temperature Log Templates

Complete Mobile-Unit Documentation Pack

2026 Edition | FDA Food Code Compliant

WHAT'S INSIDE

✓ Fridge & Freezer Temperature Log

✓ Cooking & Reheating Temperature Log

✓ Receiving Temperature Log

✓ Inspection Day Checklist

✓ Audit-Ready Binder Checklist

✓ Quick Reference Card

Free Resource from AuditBinder

https://www.audit-binder.com/resources/temperature-log-templates

For informational purposes only. Always verify requirements with your local health authority. Based on FDA Food Code 2022.

5 minutes to set up. Inspection-ready from day one.

Before You Print

• Read through each template first

• Write your equipment names in the headers (Reach-In #1, Prep Cooler, Freezer, etc.)

• Set your check frequency based on local rules (every 2 hours is standard)

• Print 30 copies of each log you use daily

• Store in a 3-ring binder, current month on top

Which Logs Do You Need?

My Operation	Use This Log	Frequency
I have a fridge/reach-in cooler	Fridge & Freezer Log	Every 2-4 hrs
I cook food on-site	Cooking & Reheating Log	Every cook/reheat
I receive food deliveries	Receiving Log	Every delivery
I have an inspection coming	Inspection Day Checklist	Morning of inspection
I need my full binder organized	Audit-Ready Checklist	Before each inspection

The 3 Rules Inspectors Care About Most

Rule 1: No Gaps

Every 2-4 hours during service. A blank entry at 2pm when you were operating is a citation.

Rule 2: Corrective Actions Are Mandatory

If a temp is out of range, the corrective action column MUST be filled. "Discarded product" is a valid answer. Blank is not.

Rule 3: Keep Logs On The Truck

60-90 days minimum must be physically on your truck during service. Not at home. Not at the commissary.

Mobile-Specific Columns Explained

Column	Why It's On Every Log
Power Source	Generator failures cause temp spikes. Document power status at every reading.
Equipment ID	Food trucks have multiple units. Identify which cooler/unit was checked.
Corrective Action	Required by FDA Food Code. Every out-of-range reading needs a documented response.
Employee Initials	Accountability. Inspectors need to know who took the reading.

Fridge & Freezer Temperature Log

Business Name:
_____

Unit/Equipment:
_____

Month/Year:
_____

Critical Limit: <=41F (Fridge) | <=0F (Freezer):
_____

Required Frequency: Every _____ hours:
_____

> **Cold holding must be 41F or below at all times.** If temp exceeds 41F: check power source, verify door seals, and document corrective action. Products above 41F for more than 4 hours must be discarded.

Date	Time	Equip ID	Food Item	Temp F	Pass	Power Src	Corrective Action	Init.

Common Corrective Actions: Discarded product | Moved to commissary cold storage | Adjusted equipment | Called for service | Products still within 4-hr window - monitoring

Cooking & Reheating Temperature Log

Business Name: _____   **Month/Year:** _____

Critical Limits Reference

Food Type	Min Internal Temp	Hold Time
Poultry (chicken, turkey, duck)	165F	15 seconds
Ground meat (beef, pork)	155F	15 seconds
Whole cuts (steak, pork chops)	145F	15 seconds
Fish & seafood	145F	15 seconds
Reheating (all foods)	165F	15 seconds
Roasts	145F	4 minutes

Cooking Log - Initial Cook

Date	Time	Food Item	Qty/Batch	Req F	Actual F	Pass	Corrective Action	Init.

Reheating Log - Reheating for Hot Hold

All reheated foods must reach 165F within 2 hours.

Date	Food Item	Start F	Start Time	Final F	Final Time	Elapsed	Pass	Corrective Action	Init.

Common Corrective Actions: Continue cooking | Do not serve | Discard if 2-hour reheat window exceeded

Receiving Temperature Log

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Business Name: _____   **Month/Year:** _____

Product Category	Accept Temp	Reject If
Fresh poultry	<=41F	>41F or frozen/thawed
Fresh ground meat	<=41F	>41F
Fresh fish/seafood	<=41F	>41F or bad odor
Shell eggs	<=45F	Cracked, dirty, >45F
Frozen foods	<=0F	Any thawing signs
Produce	41-70F	Signs of rot, pests
Dry goods	Room temp	Pests, moisture damage

Rejection Protocol: 1) Document temp and reason below 2) Note supplier and PO number 3) Keep rejected product separate 4) Contact supplier immediately 5) Do not use rejected product

Date	Time	Supplier	Product	Qty	Req F	Actual F	Accept	Reject Reason	Corrective Action	Init.

Run through this checklist the morning before service on inspection day (or every day - inspections are unannounced).

Date:
_____

Inspector Expected (Yes/No/Unannounced):
_____

Operator/Manager:
_____

Binder & Documentation

- ■ Temperature logs present for last 90 days (no gaps in operating days)
- ■ Commissary agreement - current, signed, not expired
- ■ Commissary visit log - filled for every operating day
- ■ Employee health reporting agreements on file
- ■ Food handler cards - all current employees, not expired
- ■ Water tank cleaning log - last entry within required interval
- ■ Grey water disposal log - current month complete
- ■ Generator maintenance log - current
- ■ Thermometer calibration log - last entry within 30 days
- ■ SOPs present: water refill, cleaning schedule, generator failure response

Current Temperature Verification

- ■ All refrigerators at <=41F (Unit: ___ Temp: ___)
- ■ All freezers at <=0F (Unit: ___ Temp: ___)
- ■ All hot holding at >=135F (Unit: ___ Temp: ___)
- ■ Thermometer calibrated - ice water test done (Result: ___F)
- ■ All temperature logs filled for today

Mobile Unit Check

- ■ Food-grade hoses - capped, stored off ground
- ■ Fresh water tank - filled, clean, no odor/discoloration
- ■ Grey water tank - not overfull (max 2/3 capacity before service)
- ■ Generator - fueled, operational, test run completed
- ■ All equipment clean and sanitized from last shift
- ■ Pest evidence check - no droppings, nesting, entry points
- ■ Hand washing station - stocked (soap, paper towels, hot water)

Food Safety Check

- ■ All food properly labeled with date and time
- ■ Raw proteins stored below ready-to-eat items

- No food stored on floor
- FIFO order verified (oldest product in front)
- Allergen items properly separated/labeled

Staff Verification

- All staff with valid food handler cards today
- No staff with reportable symptoms (vomiting, diarrhea, jaundice, sore throat with fever)
- All staff in clean uniform/hair restraint
- No bare-hand contact with ready-to-eat food

> If you found a problem during this checklist: Fix it before service. Document what you found and what you did. An inspector who sees you self-correcting views that favorably.

Completed by: _____   **Time:** _____   **Date:** _____

Use this to build and verify your complete food truck compliance binder. All items must be present during every health inspection.

Temperature & Process Logs

- ■ Cold Holding Log - last 90 days, no gaps
- ■ Hot Holding Log - last 90 days, no gaps
- ■ Cooling Log (if applicable - Process 3 only)
- ■ Reheating Log (if reheating cooked food)
- ■ Receiving Temperature Log - last 90 days
- ■ Thermometer Calibration Log - last 30-90 days
- ■ Cooking Temperature Log (if cooking on-site)

Mobile Infrastructure

- ■ Commissary Agreement - signed, not expired
- ■ Commissary Visit Log - every operating day logged
- ■ Services Used Column - completed per visit
- ■ Water Tank Cleaning Log - within required interval
- ■ Potable Hose Inspection Log
- ■ Grey Water Disposal Log - receipts/location logged
- ■ Generator Maintenance Log

Personnel & Training

- ■ Employee Health Reporting Agreements (all current staff)
- ■ Food Handler Certifications - all current, not expired
- ■ Training Log - dates and topics documented
- ■ Emergency contact list

SOPs (Standard Operating Procedures)

- ■ Water Refill Protocol
- ■ Generator Failure Response Plan
- ■ Cleaning & Sanitizing Schedule
- ■ Thermometer Calibration Procedure
- ■ Allergen Control Procedure
- ■ Personal Hygiene Policy
- ■ Illness/Injury Reporting Procedure

Permits & Licenses

■ Current mobile food unit permit (from health department)

■ Commissary facility's current health permit (copy on file)

■ Business license

■ Food manager certification (if required by jurisdiction)

Binder Score: ___ / 29 items complete
Inspector-ready threshold: 27/29 minimum
Missing items: _____

Print, laminate, and keep on truck.

TEMPERATURE LIMITS

Item	Limit
Cold Holding	<=41F
Hot Holding	>=135F
Cooling: 2hr	<=70F
Cooling: 6hr	<=41F
Poultry	>=165F
Ground meat	>=155F
Fish/seafood	>=145F
Reheat (all)	>=165F
Freezer	<=0F
Receiving (cold)	<=41F

LOG RETENTION

Log Type	Keep For
Cold/Hot Holding	90 days on truck
Cooling/Reheating	90 days on truck
Receiving	90 days on truck
Calibration	30-60 days
Commissary visits	90 days on truck
Employee health	Duration of employment
SOPs	Always current

CORRECTIVE ACTIONS

Cold >41F: Check power, move product, document

Hot <135F: Reheat to 165F or discard, document

Not reaching cook temp: Continue cooking, do not serve

Failed delivery: Reject, document, contact supplier

Generator failure: Document time/products, move to commissary storage

COMMON VIOLATIONS TO AVOID

✗ Blank log entries during service hours
✗ Out-of-range temps with no corrective action
✗ Commissary agreement present, visit log blank
✗ Expired food handler cards
✗ No thermometer calibration records
✗ Temperature logs not on truck

NEED A CUSTOM BINDER?

These templates are a starting point. For logs with your equipment names, menu items, and full HACCP binder:

https://www.audit-binder.com/