Kitchen & Outlet Temperature Log

$12 · Excel log + 1-page daily print log

SAMPLE

IN THIS SAMPLE

Page 2 · Daily Temp Log (print)

Page 3 · Settings — set your limits once (Excel)

Page 4 · Start Here

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Every page here is cropped and watermarked SAMPLE so you can judge the layout and depth before you buy. It is not a usable copy.
The full, editable files come as one zip, instantly after checkout.
Prices in USD, one-time. Checkout by Lemon Squeezy.

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Faulty or not as described? We fix it or refund within 14 days. No change-of-mind refunds.

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HOTELOPS TOOLKIT · KITCHEN & OUTLET TEMPERATURE LOG — T1 · DAILY TEMP LOG · PRINT ONE PER DAY

Kitchen & Outlet — Daily Temperature Log

ONE PER DAY

Property: _____ Date: ____ / ____ / _____ Service: **Bkf / Lunch / Dinner / Bar / IRD**

YOUR LIMITS — COPY FROM THE EXCEL SETTINGS TAB (F&B MANAGER / CHEF SETS) — write once per sheet

Fridge max: _____ °C Freezer max: _____ °C Hot-hold min: _____ °C Probe checked today: **Yes / No** by _____

*One row per unit reading. A reading outside your limit is a **Fail**: write the action taken, who cleared it and when. A blank row means it was not checked.*

READINGS — before each service and at close

Time	Outlet / area	Unit name	Type	Reading °C	P / F	Corrective action (if Fail)	Cleared by	Time	Initials

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Cropped preview. The full page is in the download.

Real page from the product; sample entries use the fictional Demo Hotel.

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HOTELOPS TOOLKIT · KITCHEN & OUTLET TEMPERATURE LOG

T1 · Settings

SAMPLE DATA: fictional Demo Hotel. Clear yellow sample cells (select them, press Delete) and enter your property name on Settings before live use.

FOOD SAFETY RULES (F&B MANAGER / CHEF FILLS ONCE)

Setting	Value	What it does
Property name	Demo Hotel (SAMPLE)	Change this from "Demo Hotel (SAMPLE)" and the sample banners disappear.
Fridge max °C (cold hold)	5.0	Temp Log flags any cold reading above this.
Freezer max °C	-18.0	Temp Log flags any freezer reading warmer than this.
Hot-hold min °C	63.0	Temp Log flags any hot-hold reading below this.
Corrective action required within (minutes)	30	Shown on Fail rows as a reminder — not a legal limit.
Probe calibration due every (days)	30	Probe Calibration sheet uses this for the due reminder.
Week starts on (first Monday of the log)	Mon 05 Jan 2099	Weekly Summary counts from this Monday.
Who may clear a Fail row	F&B Manager, Executive Chef, Duty Manager	Write only these roles in Cleared by.
Local authority / audit note	Follow your local food-safety rules. This log is an operational template, not legal advice.	Keep your official forms if the law requires a specific format.

SAMPLE values above are fictional. Replace every yellow cell with your own rules; the F&B Manager signs the Start here tab when done.

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START HERE · HOTELOPS TOOLKIT

Kitchen & Outlet Temperature Log

Excel log with Pass / Fail from your limits + 1-page print log · $12

WHAT IS IN THIS DOWNLOAD

File	Format	Use it for
00-START-HERE.pdf	PDF	This page
Kitchen-Outlet-Temperature-Log.xlsx	Excel	Settings (your limits), Temp Log with Pass / Fail calculated, Probe Calibration, Weekly Summary
Daily-Temp-Log-PRINT.pdf	PDF, 1 page	Print one per day for the kitchen wall or clipboard

List price **$12** USD (one-time). Excel formulas are password-protected so the calculations stay accurate; every yellow input cell is open for your entries. Need to add rows or copy a tab? The password is in your receipt email. Formula protection works in Microsoft Excel (Windows, Mac and web) and LibreOffice; Google Sheets and Apple Numbers open the file but remove the protection. The print PDF is A4; on US Letter, choose "Fit to page".

SET IT UP IN 10 MINUTES

1. **Settings tab:** property name, week start, and your fridge max, freezer max and hot-hold min (your Chef or F&B Manager sets these from your local rules).
2. **Clear yellow SAMPLE cells** on Temp Log and Probe Calibration (select the yellow cells, press Delete; leave grey formulas alone).
3. **Print** Daily-Temp-Log-PRINT.pdf and write your limits at the top.
4. **Log every cold and hot unit** before each service and at close. Any Fail gets an action, a name and a time.
5. **Monday:** open Weekly Summary — readings logged, Fails, and Fails still not cleared. Check the probe on Probe Calibration.

> SAMPLE DATA. Demo Hotel rows (dates in 2099) show the format only, including two example Fails. They are not recommended limits. Clear the yellow cells before use.

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