Food Truck Temperature Log

Crewbase | trycrewbase.com

Date: _____ **Truck:** _____ **Event / location:** _____ **Checked by:** _____

Safe range: keep cold food at 5°C or below and hot food at 60°C or above. Anything between 5°C and 60°C is the danger zone: act straight away and write down what you did.

General guide only. Check the rules for your state, territory and council.

Time	Food item or equipment	Temp (°C)	In safe range? (Yes / No)	Action taken if not safe	Initials

Tip: check at set-up, regularly during service and at pack-down. Keep completed sheets so you can show them to an inspector.

Rather log on your phone? Crewbase has a temperature log built into the app: trycrewbase.com

Free to print and share. Not legal advice and not a guarantee of compliance.