

Log for 2-hour/ 4-hour Rule Template - Used to monitor food temperatures while they are in the 'danger zone'.

| Food | Date | Time out of refrigeration (above 5°C) | Activity (e.g. food prep, display, transport.) | Time back in temp control (≤5°C) | <u>Total</u> time out | 2-hr/4-hr action (re-refrigerate/ use/ or discard — see below) | Staff initials |
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- ✓ If food is kept between 5°C and 60°C, this temperature must be monitored and recorded.
- ✓ Each time period that food is kept between 5°C and 60°C, add up to reach a total time.
- ✓ Potentially hazardous food that has been kept between 5°C and 60°C for **less than two hours must be refrigerated or used immediately.**
- ✓ Potentially hazardous food that has been kept between 5°C and 60°C **for longer than two hours but less than four hours must be used immediately and not put back in the refrigerator.**
- ✓ Potentially hazardous food that has been kept between 5°C and 60°C for **longer than four hours must be discarded.**