Refrigerator Temperature Log

SFSPac

Required Temp	Reach-in 1 38°	Reach-in 2 38°	Freezer 1 0°	Freezer 2 0°	Kitchen Walk-In (Cooler) 0°	Milk Cooler 38°	Milk Cooler 38°	Strm 50-70°	Corrective Action	Initials
1										
2										
3										
4										
5										
6										
7										
8										
9										
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11										
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29										
30										
31										
Verified by _____										

Dishmachine Sanitizing Log

SFSPac

Month/Year: _____

School: _____

Instructions: Record date, time, final rinse temperatures shown on gauge, and test strip verification or chemical sanitizer concentrations, and any corrective action taken on this form at least one meal per day. Record initials of person who checks this information. After monitoring these actions are performed daily, the manager should initial and date each log entry.

Final Rinse Temperature: 180° F
Strip must be 50-150 ppm (for non-quat based chemical sanitizing agent. If quat based, defer to manufacturer's instruction)

Date	Time	Wash Temperature	Final Rinse Temperature	Chemical Sanitizer ph Level	Corrective Action Taken	FS Worker Initials	Manager Initial/Date
1							
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3							
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29							
30							
31							

Cooking and Serving Temperature Log

Month/Year: _____   **School:** _____

Instructions: Record date, food item, cooking and serving temperatures and times, and any corrective action taken on this form. The foodservice manager will verify that foodservice employees have taken the required cooking temperatures by visually monitoring foodservice employees and preparation procedures during the shift and reviewing, initialing and dating this log. Maintain this log for a minimum of one year.

Refer to Policy for Cooking Temperatures
Hot Serving = at or above 140° F   /   Cold Serving = at or below 40° F

Date	Food Item	Cook Temp / Time	Cook Temp / Time	Cook Temp / Time	Serve Temp / Time	Serve Temp / Time	Serve Temp / Time	Corrective Action	FS Worker Initial
		/	/	/	/	/	/		
		/	/	/	/	/	/		
		/	/	/	/	/	/		
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		/	/	/	/	/	/		

Foodservice Manager/Supervisor: _____

Service Temperature Log

Week of: _____   **School:** _____

Date	Time	Corrective Action

PLEASE REPORT READINGS THAT DO NOT FALL IN THE OPTIMAL RANGES TO THE UNIT SUPERVISOR. HOT FOODS MUST BE AT 140 ° F OR HIGHER AND COLD FOODS MUST BE AT 45 °F OR LOWER.
Corrective action must be noted if temperatures fall outside of appropriate range.