Food Temperature Log

| Institution: | Menu Week Cycle: | Day of V | Week: | Date: | |
|--------------------------|------------------|----------|-----------|----------|--|
| Number to Prepare for: I | Breakfast: I | Lunch: | Supper: | Packout: | |
| | | BREAKFA | <u>ST</u> | | |
| DINING LOCATION | N | | | | |

| Menu Item | Person assigned | Time | Minimum | Final | Holding | Start of | Mid- | End of | 2 hr. | 4 hr. | 6 hr. |
|-----------|-----------------|----------|-----------------------------|-----------------|---------|-----------------|-----------------|-----------------|------------------|------------------|------------------|
| Menu Hem | rerson assigned | Prepared | Internal Cooking Temp | Cooking Temp | Temp | Service Temp | Service Temp | Service Temp | Leftover Temp | Leftover Temp | Leftover Temp |
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Retention Schedule: Upon completion, this log is to be kept in a local Food Service filing area for six years, one year active and five years inactive, then destroyed.

LUNCH

| DINING LOCATION | |
|------------------------|--|
|------------------------|--|

| Menu Item | Person assigned | Time Prepared | Minimum Internal Cooking | Final Cooking Temp | Holding Temp | Start of Service Temp | Mid- Service Temp | End of Service Temp | 2 hr. Leftover Temp | 4 hr. Leftover Temp | 6 hr. Leftover Temp |
|-----------|-----------------|------------------|--------------------------------|--------------------------|-----------------|-----------------------------|-------------------------|---------------------------|---------------------------|---------------------------|---------------------------|
| | | | Temp | | | | | | | | |
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Retention Schedule: Upon completion, this log is to be kept in a local Food Service filing area for six years, one year active and five years inactive, then destroyed.

SUPPER

| DINING LOCATION | |
|-----------------|--|
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| Menu Item | Person assigned | Time Prepared | Minimum Internal Cooking Temp | Final Cooking Temp | Holding Temp | Start of Service Temp | Mid- Service Temp | End of Service Temp | 2 hr. Leftover Temp | 4 hr. Leftover Temp | 6 hr. Leftover Temp |
|-----------|-----------------|------------------|--|--------------------------|-----------------|-----------------------------|-------------------------|---------------------------|---------------------------|---------------------------|---------------------------|
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Retention Schedule: Upon completion, this log is to be kept in a local Food Service filing area for six years, one year active and five years inactive, then destroyed.

PACKOUT

| Menu Item | Person assigned | Time Prepared | Minimum Internal Cooking Temp | Final Cooking Temp | Holding Temp | Start of Service Temp | Mid- Service Temp | End of Service Temp | 2 hr. Leftover Temp | 4 hr. Leftover Temp | 6 hr. Leftover Temp |
|-----------|-----------------|------------------|--|--------------------------|-----------------|-----------------------------|-------------------------|---------------------------|---------------------------|---------------------------|---------------------------|
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ISOLATION TRAYS

| MEAL AND NUMBER OF TRAYS | TIME PREPARED | TEMP AT PREP | TIME ARRIVED AT UNIT | TEMP IN UNIT | F/S SUPERVISOR SIGNATURE | OFFICERS SIGNATURE |
|--------------------------------|------------------|--------------------|----------------------------|--------------|--------------------------------|-----------------------|
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