Receiving Food Temperature Log

DATE	PRODUCT	TIME	TEMP	RECEIVED FROM	INITIALS/COMMENTS

COOKING TEMPERATURE LOG

Date	Food Item	Time	Temperature	Initial

135 ºF min. for hot holding of cooked foods
145 ºF min. for eggs, roasts (pork and beef), shellfish, and veal in raw form
155 ºF min. for beef and pork grounded in raw form
165 ºF min. for reheating foods, raw poultry and stuffed meats

WAREWASH / MANUAL WASH TEMP. LOG

DATE	TIME	WASH TEMP	SANITIZING PPM	INITALS	TYPE OF SANITIZER

180 º F MINIMUM FOR HOT SANITIZING RINSE OF WAREWASH MACHINE

171 ° F FOR HOT SANITIZING RINSE OF MANUAL WAREWASHING

LOW TEMP MACHINE USING CHLORINE AT 50 ppm OR QUAT AT 200ppm

MANUAL CHEM SANITIZING CHLORINE AT 50 ppm, QUAT AT 200ppm, OR IODINE AT 12.5ppm

SLICER CLEANING CHART

DATE	TIME 1	TIME 2	TIME3	TIME 4	TIME 5	TIME 6