PRODUCTION AND SERVICE RECORD—COLD FOOD (Includes HACCP Critical Control Points – Daily Temperature Log)

Day	Week	Comments	Weather		Customer Count			
					Breakfast	Lunch		Dinner
Date	Meal			Estimate				
				Actual				

Recipe	Item	Portion Size	Product Estimate	Portions	Leftover Portions	Register	Variance	Taste Panel]	Holding/	Serving	Temperatimes per	atures (2	2)
Number				Prepared	Portions	Count		Evaluation Code (1)	Chec	k minim	ım of 2 t	imes per	serving j	period
									Time	Temp	Time	Temp	Time	Temp
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(1)Taste Panel Evaluation

 $\overline{A = Excellent}$

B = Acceptable, recipe review needed

C = Corrective action required

D = Rejected, product may not be served **Recommended Serving Temperatures** *

Cold Foods: 40°F (4°C) or below

*To ensure <u>hot</u> or <u>cold</u> food at point of consumption.

(2) HACCP Minimum Holding/Serving
Temperature Requirements
HOLD COLD FOODS AT 40°F (4°C) OR BELOW

SEE REVERSE SIDE FOR CORRECTIVE ACTION

HACCP CORRECTIVE ACTION

(2) COLD PRODUCT HOLDING/SERVING TEMPERATURES must be maintained at 40°F (4°C) or below while holding and serving.

CORRECTIVE ACTION

If product temperature is above 40°F (4°C), remove product from service area for quick chilling to correct temperature. **Note**: If product has been held for more than 2 hours at 45°F (7°C) or above, discard immediately.

Product	HACCP Corrective Action (Please Initial)	Chef/Mgr Initial
	(Tlease Illitial)	Illitial

TASTE PANEL CORRECTIVE ACTION

Emplanation mass merado any recipo a	modifications and reasons for product bein	Chef/Mgr		
Product	Corrective Action	Initial		
	-			
nments:				