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

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

Recipe No.	Item	Portion Size	Prod. Est.	Prod. Prep.	Left-over Portions	Register Count	Variance	Cooking (1) Internal Temp.		Taste Panel Eval. Code (2)	Holding/Serving Temperatures (3) Check minimum of 2 times per serving period						Cooling Temperatures (4)				Reheating Temperatures (5)		
								Time	Temp		Time	Temp	Time	Temp	Time	Temp	Start Time	Initial Temp	Temp 2hrs	Final Temp 4 hrs	Start Temp	Final Temp	Internal Temp

(1) HACCP Minimum Internal Temperature Requirements for Cooking Raw Foods
A. Poultry (solid & ground): 165°F (74°C)
B. Pork, Game: 155°F (68°C)
C. Roast Beef: 135°F (57°C), held for 45 min.
D. Veal, Lamb, Other Red Meats: 145°F (63°C)
E. Ground Meats (exc. poultry): 155°F (68°C)
F. Seafood: 145°F (63°C)
G. Stuffed Foods (meats, poultry, seafood, pasta): 165°F (74°C)
H. Fresh (Shell) Eggs, Pasteurized Egg Dishes: 145°F (63 °C)

(2) Taste Panel Evaluation
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
Soups: 160-180°F (71-82°C)
Meat, Poultry, Seafood, Eggs: 145-165°F (63-74°C)
Other Entrees: 160°F (71°C)
Sauces and Gravies: 160-180°F (71-82°C)
Vegetables: 160-180°F (71-82°C)

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

(3) HACCP Minimum Holding/Serving Temperature Requirements
HOLD HOT FOODS AT 140°F (60°C) OR ABOVE
HOLD COLD FOODS AT 40°F (4°C) OR BELOW

(4) Cooling Temperature Requirements
COOL FOODS TO 70°F (21°C) WITHIN 2 HOURS AND THEN TO 40°F (4°C) OR LESS IN 2 MORE HOURS
If no employees are available to record the final cooling temperature, list steps taken to assure safe cooling process on the reverse side of this form.

(5) Reheating Temperature Requirements
REHEAT FOODS TO 165°F (74°C) WITHIN 2 HOURS
One time only

SEE REVERSE SIDE FOR CORRECTIVE ACTION

KEEP ON FILE FOR ONE YEAR

HACCP CORRECTIVE ACTION

(1) COOKING TO THE CORRECT INTERNAL TEMPERATURE (Use the information on the front of this form to review required internal cooking temperatures.)
CORRECTIVE ACTION
Continue cooking process until correct internal cooking temperature has been reached. Product may <u>not</u> be served or used for further processing until required internal temperature has been met. If Roast Beef is not held for 45 minutes prior to service or cooling for later use, it must then be cooked to well done - 150°F (66°C).

(3) HOT PRODUCT HOLDING/SERVING TEMPERATURES must be maintained at 140°F (60°C) or above while holding and serving.
CORRECTIVE ACTION
If product temperature is below 140°F (60°C), return product to production area for immediate reheating to 165°F (74°C). **Note:** If product has been held for more than two hours at 120°F (49°C) or below, discard immediately.

(3) 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

TASTE PANEL CORRECTIVE ACTION

(2) Taste Panel Corrective Action (Required for rating of "C" or "D") Explanation must include any recipe modifications and reasons for product being unacceptable		
Product	**Corrective Action**	**Chef/Mgr Initial**

Comments:

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KEEP ON FILE FOR ONE YEAR