BREAKFAST - MONDAY

DATE: _September 22, 2008_

SCHOOL: _ABC Elem. School_

AREA _Serving Line_
(Serving Line, Window etc.)

Milk Temperature Beginning of Breakfast	Time	Unit Number and Location	Corrective Action	Initial
39°	6:59 a.m.	#3, serving line	None	LB

Potentially Hazardous Foods		Food Temp from Oven or Stove			Food Temp from Hot or [1]Cold Holding Unit at Start of Service			Food Temp at the End of Service			Corrective Action
		Time	Temp	Initial	Time	Temp	Initial	Time	Temp	Initial	
Beef Sausage Patty	Batch #1	6:50	145° F	LB	7:05	160° F	LB	---------	---------	LB	Returned to oven for 6 min. until temp. reached 160° F
		6:56	163° F	LB							No leftovers.
	Batch #2	7:20	165° F	LB	7:35	162° F	LB	7:58	135° F	LB	Discarded leftovers
	Batch #3										
Vegetarian Italian Bagel	Batch #1	6:52	161° F	LB	7:06	160° F	LB	---------	---------	LB	No leftovers.
	Batch #2	7:20	166° F	LB	7:33	161° F	LB	7:58	132° F	LB	Discarded leftovers
	Batch #3										

[1] "Cold Holding Unit" = Refrigerator/Cold Merchandiser

Jane Smith
Signature of Cafeteria Manager

Signature certifies that the information on the Temperature Log is true, correct and in accordance with Food Services policies and procedures.

BREAKFAST - MONDAY

FOOD TEMPERATURE LOG – 2009-2010

DATE: _September 22, 2008_

SCHOOL: _ABC Elem. School_

AREA _Serving Line_
(Serving Line, Window etc.)

Potentially Hazardous Foods		Food Temp from Oven or Stove			Food Temp from Hot or [1]Cold Holding Unit at Start of Service			Food Temp at the End of Service			Corrective Action
		Time	Temp	Initial	Time	Temp	Initial	Time	Temp	Initial	
Mini Sausage Roll	Batch #1	6:55	160° F	LB	7:04	157° F	LB	---------	---------	LB	_Placed back in oven and reheated to 160° F._
					7:10	163° F	LB				_No leftovers._
	Batch #2	7:18	166° F	LB	7:30	163° F	LB	7:58	138° F	LB	_Discarded leftovers_
	Batch #3										
Red Apple Slices	Batch #1				7:02	37° F	LB	7:25	39° F	LB	_Placed back in refrigerator._
	Batch #2				7:30	38° F	LB	7:57	45° F	LB	_Discarded leftovers_
	Batch #3										

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Jane Smith
Signature of Cafeteria Manager

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