

Daily Temperature Chart Instructions

It's a "MUST DO" -- Taking & recording food temperatures with an accurate stem thermometer is a critical element to insuring your restaurant, your employees, and your chain are serving SAFE FOOD to our customers. It takes just a few minutes a day. If Managers / Owners/ Franchisees require temperature recording to be a daily routine, there are several benefits:

- Safer, wholesome better tasting food;
- Shelf life of foods will be extended by knowing exactly how your food temperatures run from day to day;
- Less food waste by maintaining correct food temperatures;
- Great daily learning tool to build food safety skills for crew / employees;
- Improved results on health inspections and internal company quality reports;
- Faster awareness of refrigeration maintenance problems;
- The very best defense in the case of a foodborne illness complaint;
- Your restaurant and/or chain will move into a HACCP-oriented method of complete food safety.

HACCP (Hazard Analysis Critical Control Point) is a dynamic system being used in food processing and food service to help food managers and food workers identify and control potential problems before they happen. It is a very systematic approach based on controlling time, temperature, and specific factors that are known to contribute to foodborne disease outbreaks. HACCP requires record keeping as one of the important steps to make the system work.

These 5 charts are simple to use and have some instructions on each sheet to help guide managers and employees. <u>Different color sheets</u> for each of the 5 types are suggested to make them easier for employees to refer to. **Teach your employees during orientation how to use, sanitize, and calibrate a thermometer**. Delegate the responsibility of completing the charts to employees. Even though the manager takes some temperatures also, this is an employee task & they must KNOW HOW IMPORTANT IT IS and how to do it.

<u>Change in the FOOD CODE</u>: The 2005 FDA Food Code allows hot foods to be held at 135°F rather than 140°F as a minimum, so the temperature "Danger Zone" is now 41°F to 135°F. Check your local regulations on all required temperatures, as they may vary. Many states are still require 140°F.

Hang or locate the charts in the appropriate work area on clip boards (not in a managers office). Retain the completed records for at least 60 days in a 3 ring binder (the food safety experts suggest 6 months). You can obtain an electronic version of the 5 charts at our website at www.foodhandler.com (left corner of main page). If you would like the blank charts sent to you by e-mail so you can customize them, contact FoodHandler® at #800-338-4433, ext. 302 or send an e-mail to: I.thrall@foodhandler.com or sms@foodhandler.com

Chart #1 – Hot & Cold Temp. Monitoring -- This is a 2 day chart for spot checking perishable foods at 2 hour intervals throughout the day. Place this chart by the preparation areas.

Chart #2 – Cooler / Refrigeration Chart -- This chart can be used for several days and is to check air temperature of refrigeration units & freezers. Keep one on each unit.

Chart #3 – Time & Temperature Preparation Log -- This chart is for maintaining temps. for foods prepared in advance in quantity, such as catering orders that take lots of prep time. Notice there's a box for time & temperature to record each product every hour during prep and every 2 hours during storage before customer delivery or pick-up.

Chart #4 – Receiving: Temperature / Quality Log -- Spot check perishable foods as they are received and note any poor quality and/or temperature issues.

Chart #5 – HACCP 6 Hour Safe Cooling Chart -- Use this chart for recording and monitoring the cooling time and temperature of soups, sauces, roasts, beans, or rice that is prepared in advance & cooled for later use. The 2005 FDA Food Code allows a total of 6 hours cooling in 2 temperature stages.



Hot / Cold Food Temperature Monitoring Chart #1

Week of: CIRCLE↓

Day 1: M - T- W- TH -F- SA- SU

Day 2: M -T - W- TH- F- SA- SU

Manage 14 a a	A 8.4.4			Dra 4			A 84 4	y 2. W		D84 4		
Menu Items	AW te	emps.		PIVI te	emps.	1	AW to	emps.		PIVI te	mps.	
time→ ✓ Cold Foods	7	9	11	1	3	5	7	9	11	1	3	5
	_											_
↓ Hot Foods	7	9	11	1	3	5	7	9	11	1	3	5

* Spot check internal food temps. with a sanitized stem thermometer

- Recommended internal temperature of COLD FOODS → 41°F or below (2005 FDA Food Code)
- Recommended internal temperature of HOT FOODS → 140°F or above (2005 FDA Food Code allows 135°F, but some states have not adopted the lower hot hold temp.—check local regulations)
- Recommended internal temperature of **REHEATED FOODS** →**165**°**F** or above in 2 hours or less
- Check local food regulations to confirm your requirements



Cooler Refrigeration Temperature Chart #2

wontn _		(Record ambient or air temperture)										
	6:00 a.m.	10:00 a.m	2:00 p.m.	6:00 p.m.	10:00 p.m.							
Date ↓	Temp.	Temp.	Temp.	Temp.	Temp.	Initials / Comments						
	-				•							
Reviewed by	, .				Date:							

Internal cold food temperatures should not be over 41° F Freezer temperature should be 0°F or below

 \Rightarrow 35° to 38° F is ideal air temperature for most refrigeration, but lower temperature increases shelf life of foods.

◆ Remember the food temperature will always be higher than the air temperature in the cooler. (Example: If the air temperature is 38° F, you internal food temperature might be 40° F)



Time / Temperature Food Preparation Log

(For foods prepared in advance of service, catering, etc.)

Chart #3

(Record at least every 2 hours)

Date:	Food Item:				
		time			
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- Use log for production steps from storage / prep/ cold hold / cooking / hot hold / cooling / reheat
- Use a sanitized stem thermometer & check the thickest part of the food
- Prepare small portions to limit the time food is in the temperature danger zone → 41° to 135°F (some states require 140°F hot holding minimum temperature)
- Total time between 41° and 135°F must not exceed 4 HOURS



Receiving: Temperature / Quality Log Chart #4

Tracking for receiving perishable food shipments

Month:

Date	Product / Supplier	Temp.	Reject?	Quality Comments / Initials
			Y/N	

- Spot check the temperatures with a sanitized stem thermometer when receiving
- Refrigerated foods for safety & quality must be received at 41°F or below
- Frozen foods must be 0°F
- Use color labels or write the receiving date on the container for proper rotation of foods

Reviewed by:	Date:

HACCP Safe Cooling Chart #5

Some states require 140°F for hot holding -- Check your local food safety regulations!

2005 FDA Food Code allows 6 hour TOTAL cooling time \rightarrow 135°F to 70°F in 2 hrs. & 70°F to 41°F in 4 hrs. = 6 hrs.

Food Product	Date →						
Actual start time		: AM/PM	:	:	:	:	:
After 1 hour	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 2 hours must be 70°F or below)	Temperature	°F	°F	°F	°F	°F	°F
must be 10 1 of below,	Time	:	:	:	:	:	:
After 3 hours	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 4 hours	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 5 hours	Temperature	°F	°F	°F	°F	°F	°F
	Time	:	:	:	:	:	:
After 6 hours (must be 41°F or below)	Temperature	°F	°F	°F	°F	°F	°F
(made bo 41 1 of below)	Time	:	:	:	:	:	:
Correc	tive Action						
	Employee						

→ Improper Cooling of Hot Foods is the #1 Factor for Rapid Bacterial Growth which causes FOODBORNE ILLNESS!

