

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. *Different color sheets* 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.*

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). All charts are available at www.foodhandler.com & click on "food safety".

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 temperatures 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 2009 FDA Food Code allows a total of 6 hours cooling in 2 temperature ranges.

- GO to www.foodhandler.com to download all of the charts



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					
		temp					
		time					
		temp					
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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
- Take more than one temperature measurement to ensure temperature uniformity throughout food
- Prepare small portions to limit the time food is in the temperature danger zone → 41° to 135°F (2009 FDA Food Code)
- Total time between 41° and 135°F must not exceed 4 HOURS
- Some states require 140°F for hot holding – **check local requirements**

HACCP Safe Cooling Chart #5

2009 FDA Food Code allows 6 hour TOTAL cooling time → 135°F to 70°F in 2 hrs. & 70°F to 41°F in 4 hrs. = 6 hrs. (Check your local food safety regulations)

Food Product Name →							
Date →							
Actual start time at 135°F →		: 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
	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
	Time	:	:	:	:	:	:
Corrective Action							
Employee Name							

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

