



FOOD Transporting / Holding Temperature Log



DACHS Center name: _____ Month/Day/Year _____ Submitted WEEKLY by: _____

Food Product	Date	Time	Internal Temperature	Action Taken/Comment	Initials
BREAKFAST MILK <input type="checkbox"/> JUICE <input type="checkbox"/> Other: _____					
Fruit/ Veggie:					
EGG <input type="checkbox"/>					
HOT SANDWICH <input type="checkbox"/> Cold Sandwich <input type="checkbox"/> Bean Burrito <input type="checkbox"/>					
SNACK: MILK <input type="checkbox"/> JUICE <input type="checkbox"/> Other: _____					
LUNCH: MILK <input type="checkbox"/> JUICE <input type="checkbox"/> Other: _____					
CHICKEN BISCUIT <input type="checkbox"/> PIZZA <input type="checkbox"/> Other: _____					
Fruit/ Veggie:					
Grain:					
Other:					

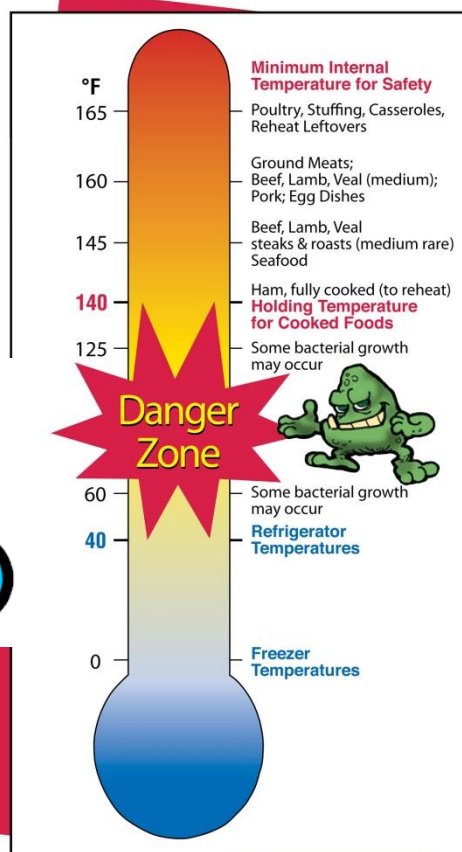
Limit time in the DANGER ZONE:

40^o-140^o to inhibit bacterial growth and toxin production.

Discard food when total time out of range -40^o-140^o is 4 hours. (Includes public school time and DACHS time)

Critical LIMIT > Keep Cold Food Below 41 °F Degrees

Examples: Milk, Juice, Fresh Fruit/Vegetables, Egg Salad, Tunda Salad, Waldorf Salad, Cole Slaw, Chicken, Turkey, etc.



Friday Mornings: log what is in the refrigerator in the space below and throw it all in the garbage. Then clean and sanitize the refrigerator ready for Monday.

Reviewed By/Date _____

Action Needed Not Needed

Follow Up Date _____



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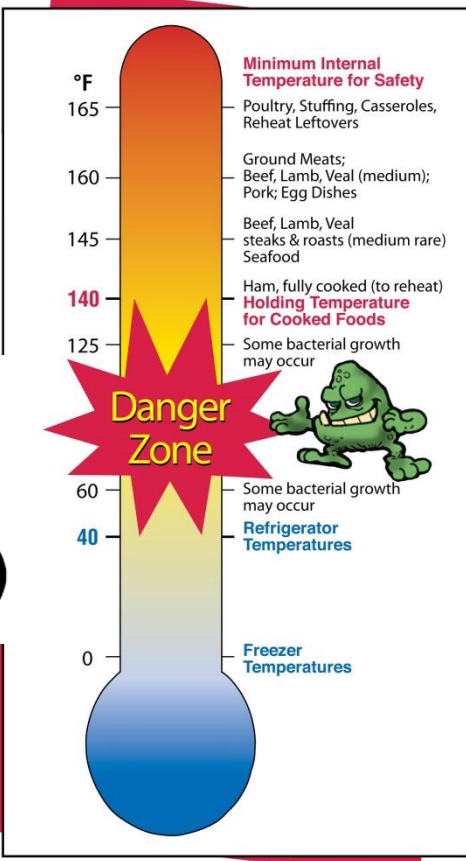
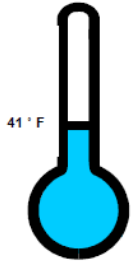
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