

Reviewed By/Date_ Action Needed

Follow Up Date_

Not Needed

FOOD Transporting / Holding Temperature Log



DACHS Center name:		_Month/Day/\	ear	Submitted WEEKLY by:			
Food Product Date		Time	Internal Temperature	Action Taken/Comment		Initials	
BREAKFAST MILK JUICE Other:							
Fruit/ Veggie:							
EGG □							
HOT SANDWICH ☐ Cold Sandwich ☐ Bean Burrito ☐							
SNACK: MILK ☐ JUICE ☐ Other:							
LUNCH: MILK JUICE Other:							
CHICKEN BISCUIT PIZZA DOther:							
Fruit/ Veggie:							
Grain:							
Other:							
Limit time in the DANGER 40°-140° to inhibit bacterial and toxin production. Discard food when total time range -40°-140° is 4 hours. public school time and DACHS 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.	growth e out of (Includes time)	165 160 145 140 125	Poultry, Str. Reheat Lef Ground Me Beef, Lamb Pork; Egg I Beef, Lamb steaks & ro Seafood Ham, fully Holding T for Cooke Some bact may occur Danger Zone Some bact may occur	ure for Safety uffing, Casseroles, tovers aats; b, Veal (medium); bishes b, Veal asts (medium rare) cooked (to reheat) cooked (to reheat) comperature defoods erial growth	Friday Mornings: lot the refrigerator in the below and throw it all garbage. Then clean sanitize the refrigeration Monday.	e space I in the and	

Nutrition/new 8.13 Reviewed 7.15



FOOD Transporting / Holding Temperature Log



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DACHS Center name:		Month/Day/Year			Submitted WEEKLY by:			
Food Product D	ate	Time		ernal erature	Action Ta	aken/Cor	nment	Initials
BREAKFAST MILK ☐ JUICE ☐ Other:								
Fruit/ Veggie:								
EGG □								
HOT SANDWICH ☐ Cold Sandwich ☐ Bean Burrito ☐								
SNACK: MILK ☐ JUICE ☐ Other:								
LUNCH: MILK JUICE Other:								
Other:								
Fruit/ Veggie:								
Grain:								
Other:								
Limit time in the DANGER ZONE: 40°-140° to inhibit bacterial growth and toxin production. Discard food when total time out of range -40°-140° is 4 hours. (Includes public school time and DACHS time)			°F 165 —	Tempera — Poultry, S	n Internal ature for Safety tuffing, Casseroles, eftovers	Friday Mornings the refrigerator in below and throw garbage. Then c	frigerator in t and throw it ge. Then cle	he space all in the an and
			160 – 145 – 140 –	50 — Beef, Lan Pork; Egg Beef, Lan steaks & Seafood Ham, full Holding for Cool	nb, Veal (medium); Dishes nb, Veal roasts (medium rare) y cooked (to reheat) Temperature ked Foods		sanitize the refriger Monday.	
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.	41'F		Dang Zor 60 –	may occu	cterial growth			
Reviewed By/Date Action Needed Not Needed Follow Up Date			0	Freezer Tempera	atures			

Nutrition/new 8.13 Reviewed 7.15