



Food Temperature – Cooling Log

DANGER ZONE 135°-41°F

2 hours to get from 135°F to 70°F **4 hours** to get from 70°F to 41°F

			Time/Temp food item reached 135°F		Stage 1 Time/Temp Time/Temp		Stage 2 Time/Temp Time/Temp Time/Temp			Time/Temp	
Date	Food Item	Cooling Method	Time	Temp	Hour 1	Hour 2	Hour 1	Hour 2	Hour 3	Hour 4	Initials
		☐ Shallow tray ☐ Ice bath ☐ Cut in pieces ☐ Add ice water ☐ Ice stick/paddle	am pm	°F	am pm °F	am °F	am °F	am °F	am °F	am °F	
		☐ Shallow tray ☐ Ice bath ☐ Cut in pieces ☐ Add ice water ☐ Ice stick/paddle	am pm	°F	am °F	am °F	am °F	am °F	am °F	am °F	
		☐ Shallow tray ☐ Ice bath ☐ Cut in pieces ☐ Add ice water ☐ Ice stick/paddle	am pm	°F	am °F	am °F	am pm °F	am °F	am pm °F	am °F	
		☐ Shallow tray ☐ Ice bath ☐ Cut in pieces ☐ Add ice water ☐ Ice stick/paddle	am pm	°F	am °F	am °F	am pm °F	am °F	am °F	am °F	
		☐ Shallow tray ☐ Ice bath ☐ Cut in pieces ☐ Add ice water ☐ Ice stick/paddle	am pm	°F	am °F	am °F	am °F	am °F	am °F	am °F	
		☐ Shallow tray ☐ Ice bath ☐ Cut in pieces ☐ Add ice water ☐ Ice stick/paddle	am pm	°F	am °F	am °F	am °F	am °F	am pm **F	am °F	
		☐ Shallow tray ☐ Ice bath ☐ Cut in pieces ☐ Add ice water ☐ Ice stick/paddle	am pm	°F	am pm °F	am °F	am pm °F	am °F	am °F	am °F	
		☐ Shallow tray ☐ Ice bath ☐ Cut in pieces ☐ Add ice water ☐ Ice stick/paddle	am pm	°F	am °F	am °F	am °F	am °F	am °F	am °F	





Time as Control Log

Throw out foods in the DANGER ZONE (135°F – 41°F) after 4 hours

Date	Food Item	Time Started	Time discarded or completely served	Initials
		am/pm	am/pm	





Sanitizer Solution Log

Sanitizer Concentrations: Bleach/Chlorine = 100 ppm; Iodine = 25 ppm; Quat = 200 ppm

Date	Location	Time	Concerntration	Initials
		am/pm	ppm	
		am/pm	ppm	
		am/pm	ppm	
		am/pm	ppm	
		am/pm	ppm	





Facility Maintenance Log

ltem	Frequency							
Restrooms	2 times	Mon	Tues	Wed	Thu	Fri	Sat	Sun
Hot and cold water Soan	per day	am	am	am	am	am	am	am
SoapTowels/air dryer		pm	pm	pm	pm	pm	pm	pm
 Hand washing sign 		am	am	am	am	am	am	am
		pm	pm	pm	pm	pm	pm	pm
		am	am	am	am	am	am	am
		pm	pm	pm	pm	pm	pm	pm
		am	am	am	am	am	am	am
		pm	pm	pm	pm	pm	pm	pm
Refrigerators/Freezers	2 times	Mon	Tues	Wed	Thu	Fri	Sat	Sun
Temperature below 41°FReady-to-eat foods above	per day	am	am	am	am	am	am	am
raw foods		pm	pm	pm	pm	pm	pm	pm
Bins correctly labeledItems 6 inches off floor		am	am	am	am	am	am	am
		pm	pm	pm	pm	pm	pm	pm
		am	am	am	am	am	am	am
		pm	pm	pm	pm	pm	pm	pm
		am	am	am	am	am	am	am
		pm	pm	pm	pm	pm	pm	pm
Facilities	2 times per day	Mon	Tues	Wed	Thu	Fri	Sat	Sun
Food safety monitoring logsSanitizing equipment:	perady	am	am	am	am	am	am	am
bucketstest strips		pm	pm	pm	pm	pm	pm	pm
wiping cloths		am	am	am	am	am	am	am
logsGloves		pm	pm	pm	pm	pm	pm	pm
dioves		am	am	am	am	am	am	am
		pm	pm	pm	pm	pm	pm	pm
		am	am	am	am	am	am	am
		Week	pm	Week 2	pm	pm	pm	pm
Thermometers - Check calibration	1 time per week	vveek	. 1	week 2		Week3		eek4
Check cumpration	·				_ _			
Maintenance	1 time per week	Week	:1	Week 2		Week3	We	eek4
 Refrigeration and fod equipment in good condition 					_		_	
 Plumbing fixtures in working condition Hood/grease filters free of grease 								
grease • Equipment/utensils clean and free of damage								