# FOOD HANDLING EVALUATION RECORD LOG

Date: 7/20/03 Food/Menu Item: Hot Potentially Hazardous Foods- Cooked 

| FOOD HANDLING PROCEDURE | CONTROL STANDARD CCP | CONTROL MEASUREMENT (BEFORE//AFTER) | ELAPSED TIME | EMPLOYEE | ADDITIONAL INFORMATION |
|---|---|---|---|---|---|
| Delivery - Cold | ≤ 41°F | Thermometer- | < 1 minute | Chef | Record all temperatures |
| Delivery - Frozen | ≤ 5° F | inserted between packages | < 1 minute | Chef | on delivery receipt |
| | | | | | |
| Storage - Refrigeration | ≤ 41°F | 2 Thermometers | all times | All | Chef will document internal |
| Storage - Frozen | ≤ 5°F | 2 Thermometers | all times | All | temps daily & alarms installed. |
| | | | | | |
| Thawing of Frozen | ≤ 41°F | 2 Thermometers | all times | Chef | Raw meats on bottom shelf or |
| | ≤ 70°F water | Thermometer | 2 hrs. max | Chef | Use drinkable, running water |
| or | Cooked to order - checked with thermometer by Chef. or | | | | |
| | Microwave - Thermometer | | | Chef | Continue cooking process |
| | as per cooking chart/recipe | | | | in conventional oven. |
| | | | | | |
| Preparation | 30 mins. | Wall Clock/Timer | 30 min | All | Batch prep large quant. |
| | No hand contact - see hygiene policy - All | | | | |
| Cooking | See cooking charts/recipes for each raw food product. All | | | | |
| | raw animal foods cooked to ≥ 145°F, 155°F or 165°F as | | | | |
| | per cooking chart/recipe. | Thermometer | | Chef | Record food temps on log book. |

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Date: 7/20/03 Food/Menu Item: Hot Potentially Hazardous foods - Cooked 

| FOOD HANDLING PROCEDURE | CONTROL STANDARD CCP | CONTROL MEASUREMENT (BEFORE//AFTER) | ELAPSED TIME | EMPLOYEE | ADDITIONAL INFORMATION |
|---|---|---|---|---|---|
| Service Holding | ≥140°F | Thermometer | ≤2 hrs. | Servers | All food on serving line discarded; insert pans & utensils replaced ≤2 hrs. Record food temps on Log book. |
| | No hand | contact - See hygiene | | Servers | |
| | | | policy | | |
| or | | | | | |
| Service | ≥140°F | Thermometer | <5min | Chef | Food served to customer immediately. |

# FOOD HANDLING EVALUATION RECORD LOG

Date: 7/20/03 Food/Menu Item: COLD Potentially Hazardous Foods (No cooking) Page 1 of 1

| FOOD HANDLING PROCEDURE | CONTROL STANDARD CCP | CONTROL MEASUREMENT (BEFORE//AFTER) | ELAPSED TIME | EMPLOYEE | ADDITIONAL INFORMATION |
|---|---|---|---|---|---|
| Delivery - Cold | ≤ 41°F | Thermometer | < 1 minute | Chef | Record temperatures on |
| Delivery - Frozen | ≤ 5°F | inserted between PACKAGES | < 1 minute | Chef | delivery receipt. |
| | | | | | |
| Storage - Refrigeration | ≤ 41°F | 2 Thermometers | all times | All | Chef will document internal |
| Storage Frozen | ≤ 5°F | 2 Thermometers | all times | All | temps daily and alarms installed |
| | | | | | |
| Prep (before service) | 30 mins. | Wall Clock/Timers | 30 mins | All | Batch Prep |
| Prep | No hand contact* | see hygiene | policy | All | Gloves are used and hands washed! |
| Service | | | | All | Served to customer within 10 minutes |
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NO HAND CONTACT WITH FOODS THAT WILL NOT BE PROPERLY COOKED

# FOOD HANDLING EVALUATION RECORD LOG

Date: 7/20/03 Food/Menu Item: Ready to Eat Foods



| FOOD HANDLING PROCEDURE | CONTROL STANDARD CCP | CONTROL MEASUREMENT (BEFORE//AFTER) | ELAPSED TIME | EMPLOYEE | ADDITIONAL INFORMATION |
|---|---|---|---|---|---|
| Delivery - Cold | ≤41° F | Thermometer | < 1 min | Chef | Record all temperatures |
| Delivery - Dry | | No signs of insects/damage | < 1 min | Chef | on delivery receipt |
| | | | | | |
| Storage - Refrigeration | ≤41°F | 2 Thermometers | all times | All | Temps. taken & recorded daily |
| Storage - Dry | Rotate stock - label/date | | | All | |
| | | | | | |
| Service | Rotate stock - check expiration dates. | | | Server | Served to customer immediately. |
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# FOOD HANDLING EVALUATION RECORD LOG

Date:_____ Food/Menu Item:_____ Page ____ of ____

| FOOD HANDLING PROCEDURE | CONTROL STANDARD<br><br>CCP | CONTROL MEASUREMENT<br><br>(BEFORE//AFTER) | ELAPSED TIME | EMPLOYEE | ADDITIONAL INFORMATION |
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