FOOD TEMPERATURE RECORD

Week of	through
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INSTRUCTIONS: Record food temperatures at the beginning of each meal service. The Dietary Manager or designee will review by checking () ACC if acceptable; UN if unacceptable. They will then review problem areas or food types with the cook so that appropriate temperatures are attained. See Serving Temperature Standards below.

DATE ⇒																					
BREAKFAST	TEMP	ACC	UN	TEMP	ACC	UN	TEMP	ACC	UN	TEMP	ACC	UN	TEMP /	ACC	UN	TEMP	ACC	UN	TEMP	ACC	UN
Milk													~								
Eggs																					
Fruit/Juice												0	() b			///	0				
Cereal											0				4	1	0				
Meat/Entree: Regular										- 5	PC	, 0					7				
Ground									^	00/			1			16		0			
Puree								Λ.		100			51								
Beverage								1// 4	1/ 1/												
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Milk															A	5					
Meat/Mn. Dish: Regular					2		\							0							
Ground										7				1 4	20						
Puree										7											
Starch			~						5			1									
Vegetable: Regular			-//		\prod																
Puree			,					7				PR									
Salad: Regular	(1									
Puree										11											
Dessert: Regular						2		_ (
Puree							n (
Soup		0																			
Beverage																					
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SERVING TEMPERATURE STANDARDS (F°) Solids (meat/vegetables) 160°

BRIGGS Healthcare

Soft Food (mashed potatoes/oatmeal) 150° Liquids (soup/gravy) 170°

FOOD TEMPERATURE RECORD

DATE ⇒																					
DINNER	TEMP	ACC	UN	TEMP	ACC	UN	TEMP	ACC	UN	TEMP	ACC	UN	TEMP	ACC	UN	TEMP	ACC	UN	TEMP	ACC	UN
Milk																					
Meat/Mn. Dish: Regular																					
Ground																					
Puree																					
Starch													1				1				
Vegetable: Regular																	7)				
Puree																					
Salad: Regular											P 2	. 0					\ \mathcal{I}				
Puree											1							7			
Dessert: Regular									1										Λ		
Puree								1	211				7						1/		
Soup									Pr							\			<u> </u>		
Beverage							10	Mr.						/ /							
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SERVING TEMPERAT	URE STAN	IDARDS	(F°)	Solids (me	at/vege	tables)	160° S	oft Foo	d (masl	ned potato	es/oatm	eal) 15	0° Liquic	ls (soup	/gravy)	170° Ch	illed fo	ods/be	verages at	or belov	w 41°
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