

# FOOD TEMPERATURE RECORD

Week of \_\_\_\_\_ through \_\_\_\_\_

**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																						
Cereal																						
Meat/Entree: Regular																						
Ground																						
Puree																						
Beverage																						
LUNCH	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																						
Vegetable: Regular																						
Puree																						
Salad: Regular																						
Puree																						
Dessert: Regular																						
Puree																						
Soup																						
Beverage																						

**SERVING TEMPERATURE STANDARDS (F°)** Solids (meat/vegetables) 160° Soft Food (mashed potatoes/oatmeal) 150° Liquids (soup/gravy) 170° Chilled foods/beverages at or below 41°

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DATE →																		
DINNER	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																		
Vegetable: Regular																		
Puree																		
Salad: Regular																		
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Dessert: Regular																		
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**NOTES:**

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