COOKED FOOD

Date: _____

Food Name	Checked By	Temperature Required	Actual Temperature	Corrective Action

CRITICAL LIMITS:
Potentially Hazardous Food = 135°F; Except Poultry & stuffed meats = 165°F, Pork = 145°F; Rare roast beef = 130°F and held for 2 hours at 130°F prior to serving.

This form is provided by Michigan Department of Agriculture & Rural Development
Copies can be downloaded at: https://www.michigan.gov/mdard. Search for "Food Code & Fact Sheets" page

COOLED FOOD

Date: _____

Food Name	Checked By	Time Food @ 135°F	Time Food Below 41°F	Corrective Action

CRITICAL LIMITS:
All foods being cooled must pass through the “Danger Zone” (135°F to 70°F within 2 hours, 70°F to 41°F within 4 hours).

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REHEATED FOOD

Date: _____

Food Name	Checked By	Start Time	End Time	Final Temperature	Corrective Action

CRITICAL LIMITS:
All food must be reheated to a minimum temperature of 165°F within 2 hours.

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HOT FOOD HOLDING

Date: _____

Food Name	Checked By	Start Time/Temp	Time/Temp	Time/Temp	End Time/Temp

CRITICAL LIMITS:
The minimum hot holding temperature is 135°F. Treat each new batch of food as a new food item entry on the chart.

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COLD FOOD HOLDING

Date: _____

Food Name	Checked By	Start Time/Temp	Time/Temp	Time/Temp	End Time/Temp

CRITICAL LIMITS:

The minimum cold holding temperature is 41°F. Treat each new batch of food as a new food item entry on the chart.

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REFRIGERATION MONITORING CHART

Unit Location: _____

Date	Time	Temp	Ck'd By		Date	Time	Temp	Ck'd By

Refrigerator: Recommended Maximum Temperature = 38°F
Freezer: Recommended Maximum Temperature = 0°F.

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Three Compartment Sink Monitoring Chart

Type of Sanitizer: _____ Concentration Required: _____ ppm

Date	Time	Checked By	3rd Sink Water Temp*	Sanitizer Concentration

*Water Temperature must be a minimum of 70°F.

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Chemical Mechanical Dish Machine Monitoring Chart

Type of Sanitizer: _____ Concentration Required: _____ ppm

Date	Time	Checked By	Wash Water Temp	Rinse Water Temp	Sanitizer - ppm

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Hot Water Mechanical Dish Machine Monitoring Chart

Date	Time	Checked By	Wash Water Temp	Rinse Water Temp	Sanitizer Water Temp

Unless otherwise specified by the manufacturer,
Minimum temps: wash water = 150°F, rinse water = 160°F, sanitization rinse

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