



NUTRITION AND FOOD SERVICES FOOD TEMPERATURE RECORD

FACILITY: _____ MONTH: _____ YEAR: _____

Note: If minimum hot standard or maximum cold standard is not met, take corrective action immediately. Record the final/corrected temperature. Document corrective action taken on reverse side.

Meal	Ideal Temperature		1	2	3	4	5	6	7	8	9	10	11	12	13	14	15	16	17	18	19	20	21	22	23	24	25	26	27	28	29	30	31				
	C	F																						A. Total days with Breakfast Temperatures:													
BREAKFAST																																					
Hot Cereal	71°	160°																																			
Protein	71°	160°																																			
Time Temperature Taken																																					
Initial																																					
LUNCH																																					
Soup	65°-82°	150°-180°																																			
Main Entrée	71°-82°	160°-180°																																			
Minced Entrée	71°-82°	160°-180°																																			
Pureed Entrée	71°-82°	160°-180°																																			
Potato/Alternate	65°-77°	150°-170°																																			
Vegetable	65°-77°	150°-170°																																			
Minced Vegetable	65°-77°	150°-170°																																			
Pureed Vegetable	65°-77°	150°-170°																																			
Gravy/Sauce	71°-77°	160°-170°																																			
Cold Entrée	3°-5°	37°-41°																																			
Time Temperature Taken																																					
Initial																																					
SUPPER																																					
Soup	65°-82°	150°-180°																																			
Main Entrée	71°-82°	160°-180°																																			
Minced Entrée	71°-82°	160°-180°																																			
Pureed Entrée	71°-82°	160°-180°																																			
Potato/Alternate	65°-77°	150°-170°																																			
Vegetable	65°-77°	150°-170°																																			
Minced Vegetable	65°-77°	150°-170°																																			
Pureed Vegetable	65°-77°	150°-170°																																			
Gravy/Sauce	65°-77°	150°-170°																																			
Cold Entrée	3°-5°	37°-41°																																			
Time Temperature Taken																																					
Initial																																					
D, Total days in Month x 3:																		*Score (A+B+C) ÷ Dx100:																			

DATE	ACTION TAKEN	INITIAL	FOLLOW UP	INITIAL
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3				
4				
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