TEMPERATURE CHART

Week of: _____

	Sunday		Monday		Tuesday		Wednesday		Thursday		Friday		Saturday		**Critical Limits**
REFRIGERATORS															**REFRIGERATION**
															Maintain less than 41°F
															Corrective Action:
															Check thermostat.
															Alert manager.
															Move food to another refrigeration unit.
COLD-HOLDING															**COLD-HOLDING**
															Maintain less than 41°F
															Corrective Action:
															If out of temp. < 4 hours, rapidly cool
															Discard if out of temp. > 4 hours
HOT-HOLDING															**HOT HOLDING**
															All foods shall be held at 135°F or higher
															Corrective Action:
															If food is out of temp less than 4 hours,
															rapidly reheat to 165°F or higher
COOLING															**COOLING**
															Cool cooked foods from 135°F to 70°F within 2 hours;
															then cool from 70°F to 41°F within 4 hours
															Corrective action:
															If food can't be cooled to 41°F within 6 hours, you
															must reheat food to 165°F & then cool food again
COOKING															**COOKING**
															Poultry, stuffed meats and reheated foods: 165°F
															Ground Meat: 155°F
															Eggs, fish, pork: 145°F
															Cooked fruits & vegetables: 135°F