



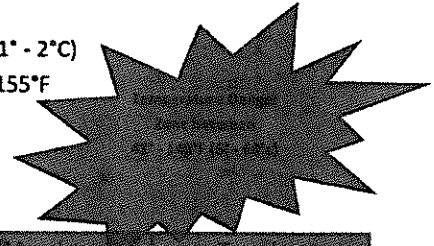
Franchise # _____

Record the temperature for each product and initials

Cold: 33° - 41°F (0° - 5°C) with an ideal holding temperature of 34° - 37°F (1° - 2°C)

Hot: 140° - 165°F (60° - 74°C) with an ideal holding temperature of 140° - 155°F (60° - 69°C)

Week Ending Date* _____



Product	Wednesday		Thursday		Friday		Saturday		Sunday		Monday		Tuesday	
	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM	AM	PM
Cheese														
Beef														
Italian Sausage														
Bacon														
Pepperoni														
Ham														
Onions														
Sauces														
INITIALS														

Rapidly heat product to 165°F (74°C) in microwave before holding in food warmer. Stir product and probe in at least 3 different areas to confirm an even temperature of 165°F (74°C).

All products placed in Pizza Unit, Front line and Back Line holding units must be between 33° - 41°F (0° - 5°C). These units are designed to maintain temperature, not decrease temperature.

When taking temperatures within the Walk-In Cooler and Freezer, for accurate results be sure to probe product that has been in each at least 24 hours.

Unit	Wednesday	Thursday	Friday	Saturday	Sunday	Monday	Tuesday
Front/Back Line Holding Unit							
Walk-In Cooler							
Freezer							
INITIALS							

Temperatures must be recorded at least 2 times per day of all products listed on log. All products do not need to be temped during the same time frame if time is limited.

Temperatures of every product in the restaurant should be taken every two hours for consistent monitoring.

Temperatures should be recorded to the 1/10th of a degree (34.7, 42.8, 138.9) to ensure accuracy.

To help avoid cross contamination, sanitize the probe stem before and after each insertion using alcohol wipes or an appropriate sanitizing solution and a clean cloth.

Refer to Operations Manual for further guidelines.

*The four most recent Temperature Recording & Action Logs must be kept in the restaurant for review.

Food Safety Temperature Action Log

Complete this form for accurate tracking of actions taken when a temperature falls within the Food Temperature Danger Zone.

Franchise #: _____

Week Ending Date*: _____ / _____ / _____

Date	Product	First Logged Temperature				Second Logged Temperature				Third Logged Temperature				Owner/ Manager Initials
		Temperature	Time	Initials	Action Taken	Temperature	Time (30 minutes later)	Initials	Action Taken	Temperature	Time (30 minutes later)	Initials	Action Taken	

If a product temperature is taken and the recorded temperature is not within the food safety guidelines of hot or cold products, record the temperature above and follow the procedure below:

- Enter the date and product in the first two boxes. Record the product temperature, along with the time and initials in the "First Logged Temperature" area.
- If a product temperature is not within the guidelines, the temperature of all surrounding products must be immediately taken (in addition to all other corrective steps).
- Corrective action must then be taken for each and every product that is not found to be within the proper guidelines.
- Determine and record the possible corrective action. While corrective action is being taken, do not serve product to customers.
- Cold products must be pulled from the sandwich unit while corrective action is being taken as the unit is not designed to reduce temperatures (e.g. place product back into walk-in cooler).
- Hot products must be rapidly heated to the correct temperature (e.g. place the product in the microwave and heat to desired temperature).
- Take and record the temperature of the same product 30 minutes later. If the temperature has recovered, close out the entry with an owner/manager signature.
- If the product is still outside of the acceptable temperature guidelines, then continue to take corrective action. Record the corrective action taken.
- Take and record the product temperature in another 30 minutes (60 minutes later than the initial temperature recording).
- If the product still has not reached its proper temperature, do not serve it to customers.
- The corrective action at this time is to properly label it "Do Not Use" and set product aside to be discarded by owner or manager.

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