

Temperature Logs for Service Areas Standard

Operating Procedure

Purpose

- To prevent foodborne illness by ensuring that all foods are served in a sanitary manner. Temperatures of foods will be taken every 1.5 hours to ensure that proper temperatures are maintained through holding to ensure the safety of the food served.

Scope:

This procedure applies to any Food Service staff who are responsible for preparing or serving food.

Key Words:

Cross-Contamination Service.

Instructions:

1. Train Food Service staff on using the procedures in this SOP. Refer to the Using and Calibrating Thermometers SOP
2. Wash hands before putting on gloves, each time the gloves are changed, when changing tasks, and before serving food with utensils. Refer to the Washing Hands SOP.
3. Hold potentially hazardous food at the proper temperature. Refer to the Holding Hot and Cold Potentially Hazardous Foods SOP.
4. Temperatures are to be measured every 1 ½ hours during each meal period (for all hot and cold food items) and the temperatures are to be recorded on the temperature log.
5. If a food item is found to be in the Temperature Danger Zone (41-135 ° F), you MUST document this in the temperature log and take corrective action.

Monitoring

1. A direct supervisor will visually observe that food is being served in a manner that prevents contamination during all hours of service.
2. The direct supervisor will monitor that all foodservice employees are adhering to the above stated employee policy during all hours of operation.

Corrective Action

1. Retrain any foodservice employee found not following the procedures in this SOP.
2. Temperature logs are to be reviewed and initialed by the manager with corrective action being taken at time of discrepancy.
3. Temperature logs will be turned in weekly to the Director.
4. Follow the corrective actions identified in the Washing Hands SOP, Using and Calibrating Thermometers SOP, and Holding Hot and Cold Potentially Hazardous Foods SOPs.

Verification and Record Keeping

The direct supervisor will check the temperature logs during service daily. In addition, the direct supervisor will complete the Food Safety Checklist daily. The Food Safety Checklist is to be kept on file for a minimum of 3 years.

Date Implemented _____ By _____

Date Reviewed _____ By _____

Date Revised _____ By _____