

Date: 9/21/21

Breakfast: _____

Room Service Food Holding Temperature Log

Time	Temp	Utensil	5:00 AM	7:00 AM	7:00 AM	9:00 AM	Initials	Corrective Action
Product	Range		Temp	Temp	Taste	Temp		
Scrambled Eggs	140-165	#8 / #16		158.3	✓	156.2	AB	
Low Chol Scrambled Eggs	140-165	#8 / #16						
Grits	140-165	#8 scoop						
Cream of Wheat	140-165	#8 scoop		166.1		171.0		
Oatmeal	140-165	#8 scoop		164.8		170.7		
Breakfast Potatoes	140-165	#8 scoop						
Beef Broth	140-165	6 oz ladle						
Chicken Broth	140-165	6 oz ladle						
Vegetable Broth	140-165	6 oz ladle						
Sausage	140-165	tong						
Slurry	140-165	1 oz ladle						
Biscuit Gravy	140-165	1 oz ladle						
Pineapple	<41	#8 scoop		34.0	✓	40.4	AB	
Applesauce	<41	#8 scoop						
Fruit Cup	<41	#8 scoop		33.7	✓	37.4	AB	
Peaches	<41	#8 scoop						
Pears	<41	#8 scoop						
Mixed Melon	<41	#8 scoop						
Mandarin Oranges	<41	#8 scoop						
Grapes	<41	#8 scoop						
Fruit Cocktail	<41	#8 scoop						
Gelatin	<41	#8 scoop						
Juice	<41	Packaged		33.6	✓	39.9	AB	
Milk	<41	Packaged		34.2	✓	40.7	AB	
Yogurt	<41	Packaged		34.4	✓	40.3	AB	
Yogurt Parfait	<41	Pre-dipped						

Infection Monitor: _____

Manager's Signature: _____

Date Verified: _____

<u>COLD HOLDING</u>	<u>HOT HOLDING</u>
<i>Taste food at every meal, where indicated by "Taste".</i>	<i>Taste food at every meal, where indicated by "Taste".</i>
Use "S" if food is satisfactory or "U" if unsatisfactory.	Use "S" if food is satisfactory or "U" if unsatisfactory.
Unsatisfactory food must be removed and replaced.	Unsatisfactory food must be removed and replaced.
TEMPERATURE STANDARD:	TEMPERATURE STANDARD:
Maintain cold potentially hazardous food at 41°F or below	Maintain hot potentially hazardous food at 140°F or above.
CORRECTIVE ACTION:	CORRECTIVE ACTION:
A = Rapidly cool food that has been held above 41°F for 2 hours or less	B = Reheat food that has been held below 140°F for 2 hours or less to 165°F.
C = Discard food that has been held above 41°F for more than 2 hours.	D = Discard food that has been held below 140°F for more than 2 hours.
E = Notify supervisor	E = Notify supervisor

For food quality purposes, change out hot food pans every 2-3 hours.