***VESSEL SANITATION***

***LOG 9***

**HOT FOOD SERVICE TEMPERATURE MONITORING**

|  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **VESSEL:**   **LOCATION:**.............................................  **WEEK COMMENCING:**......................... **CARRIED OUT BY:**................................ | | | | | | | | | |
| **HOT FOOD SERVICE** | | | | | | | | | |
| **FOOD ITEM** | **PRODUCTION COMPLETED** | | **TIME SETUP** | | **AFTER 1 HOUR** | | **AFTER 1 ½ HOUR** | | **CORRECTIVE ACTION WHEN TEMP EXCEED TOLERANCE** |
| **TIME** | **TEMP** | **TIME** | **TEMP** | **TIME** | **TEMP** | **TIME** | **TEMP** |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |
| **Checked by** ..................................... (Executive Chef) **Date** .....................  **Seen by** ............................................ (Food & Beverage Manager) **Date** .……............. | | | | | | | | | |

All hot meats, stews, soups, casseroles, pies, sauces, etc. to be above 57ºC/135°F