



EVENT TABLE ACTIVITY LOG


Date:	ES Name:				
THERMOMETER CALIBRATED: Y / N	Event:				

SANITIZATION									
Note TIME the Cart/Table is Sanitized (Includes washing hands and changing gloves and must be completed every 30 minutes & as needed)									

TIME/TEMP CONTROL: Log HOT Temps 4X daily; Log COLD Temps 2X daily									
TIME	TEMP	TIME	TEMP	TIME	TEMP	TIME	TEMP	TIME	TEMP

Sanitize the thermometer with alcohol wipes after each use

HOLDING TEMPERATURE		
HOT HOLDING	At or above 140°F	Use your thermometer to take the temperature of each batch of potentially hazardous food. Always check the temperature of your products before serving. Ensure thermometer is properly calibrated at the start of your shift. Danger zone is any temperature between 41°F and 140°F
COLD HOLDING	At or below 41°F	



• Keep cold foods at 41°F or below
 • Keep hot foods at 140°F or above

Internal minimum cooking temp	
RAW POULTRY PRODUCTS & GROUND MEAT	Cooking: Min. internal temp. of 170°F
WHOLE, INTACT CUTS OF BEEF, PORK or SEAFOOD	Cooking: Min. internal temp. of 145°F
COMMERCIALY PROCESSED/PACKAGED READY-TO-EAT FOOD	Cooking: Min. internal temp. of 140°F
ALL OTHER PRODUCTS	Cooking: Min. internal temp. of 165°F

Preparation To Go To the Sales Floor

- ☐ Tried the Product - ES should know how to respond if they haven't tried or doesn't like the product
 - ☐ EDR & Manual Printed
 - ☐ Role Play
 - ✓ Greeting
 - ✓ Price
 - ✓ Attributes
 - ✓ Answering the "have you tried the product" question

- ✓ Location
 - ✓ Sales Pitch

* By signing you confirm the information listed is correct to the best of your knowledge

Signature: _____

File this form with your daily paperwork