

DAILY TEMPERATURE TRACKING FORM

PRIOR TO TRACKING TEMPERATURES:

- ▶ Check calibration of thermometer (see page 139 in the R&M Manual for procedures)
- ▶ Use sanitized probe to take product temperature(s).
- ▶ Sanitize probe for each different product to avoid potential cross contamination.

Day Part Key

Morning = 6:00 am - 10:00 am

Afternoon = Noon - 4:00 pm

Evening = 6:00 pm - 10:00 pm

Overnight = 12:00 am - 4:00 am

RESTAURANT #: _____ REVIEWED BY: _____ DAY: _____ DATE: _____

REFRIGERATION

FREEZER 0°-10°F

	Walk-in Cooler	Cook's Reach-in	Side Reach-in	Front Reach-in	Counter Cooler	Standing Cooler	Standing Freezer	Walk-in Freezer	Reach-in Freezer	Ice Cream Bin	Meat Bin	Completed By Initials
	36°-41°F	36°-41°F	36°-41°F	36°-41°F	36°-41°F	36°-41°F	Hard Frozen	Hard Frozen	Hard Frozen	Hard Frozen	Hard Frozen	
PRODUCT Morning							Y / N	Y / N	Y / N	Y / N	Y / N	
AIR Afternoon							Y / N	Y / N	Y / N	Y / N	Y / N	
PRODUCT Evening							Y / N	Y / N	Y / N	Y / N	Y / N	
Note: Overnight temperature checks are for 24 hour locations only												
AIR Overnight							Y / N	Y / N	Y / N	Y / N	Y / N	

**YOU MUST COMPLY WITH LOCAL HOT WATER REQUIREMENTS
AND RECORD ACCURATE TEMPERATURES**

WATER TEMPS

		Back Sinks		Restroom Sinks		Completed By Initials
		Kitchen	Handwash	Men	Women	
		Min 120°F	Min 100°F Stocked Y/N	100° - 150°F Stocked Y/N	100° - 150°F Stocked Y/N	
Morning						

EQUIPMENT

FRYERS: (Check after filtering)			Fryer - Oil temp	Grill Surface	Char Time	Completed By Initials
			350°F	300°F	2:30-3:00 minutes	
Fryer #1	Fryer #2	Fryer #3	Morning			
Color # _____	Color # _____	Color # _____	Afternoon			
Shortening Color (above 60)			Overnight			

TEST & RECORD SANITIZER STRENGTH 4 TIMES A DAY

200ppm - 400ppm

Completed By Initials

The Sink Dispenser → 8:00 am _____ ppm

The Back Line → 10:00 am _____ ppm

The Chicken Station → 11:00 am _____ ppm

The Front Line → 3:00 pm _____ ppm

MEAT CODE DATE TRACKING LOG

Enter code date info under type of meat

BREAKFAST COOK TEMPS

	Eggs	Sausage	Other	Completed By Initials
	≥ 160°F	≥ 160°F		
Morning				

Coffee	Completed By Initials
160°- 180°F	

Morning		
Afternoon		
Overnight		

BREAKFAST HOLDING

	Eggs/ Sausage	Grated Cheese	Liquid Egg	Ham	Breakfast Blend	Gravy	Other	Completed By Initials
	≥ 140°F	36°-41°F	36°-41°F	36°-41°F	36°-41°F	≥ 140°F		
Morning								

	Enter Cook Date and Time	Enter Type of Meat
d s	3.5:1 Large Meat Patty Example- Use By 05/06/13	8:1 Small Meat Patty Example Use By Apr 11 13
		Chicken Tenders Example Use By Apr 01, 2011
	All-Natural Burgers Example- Use By 05/06/13	

Write a brief explanation of corrective action taken then record corrected temperatures that are now in compliance.

Corrective action taken:

- ▶ The Temperature Tracking Form must be completed and filed in the restaurant for 365 days.
- ▶ Refer to the OPM and R&M manual for corrective action and compliance steps.
- ▶ For Cold Storage Power Outage Procedures refer to page 102 in the OPM.
- ▶ Notify management if any item cannot be corrected and does not meet standard. Company Restaurants contact the Security Office at 877-253-4911 and Franchise restaurants contact your FBC if food safety compliance cannot be met.

DAILY TEMPERATURE TRACKING FORM

RESTAURANT #: _____ REVIEWED BY: _____ DAY: _____ DATE: _____

To get a valid temperature reading, all Charbroiler products must be cooked on one side or the other when taking temperatures. NEVER IN THE CENTER.

CHARBROILER TEMPERATURES

	3.5:1 Large Meat Patty	8:1 Small Meat Patty	All Natural Beef Patty	Fully Cooked 1/3 lb. Angus Patty	Fully Cooked 1/2 lb. Angus Patty	Fully Cooked BBQ Chicken	Fully Cooked Turkey Burger	Other
	≥ 160°F	≥ 160°F	≥ 160°F	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	
First Cooked								
Morning								
Afternoon								
Evening								
Overnight								

FRYER TEMPERATURES

	HB Chicken Tenders	Spicy Chicken	Chicken Stars	Fish	Big Chicken	Other	Completed By Initials
	≥ 165°F	≥ 165°F	≥ 165°F	≥ 155°F	≥ 140°F		

HOLDING TEMPERATURES

	Large Meat Patty	Small Meat Patty	All Natural Beef Patty	1/3 lb. Angus Patty	1/2 lb. Angus Patty	BBQ Chicken	Turkey Burger	Fish	Big Chicken	HB Chicken Tenders	Spicy Chicken	Chicken Stars	Chili	Other	Completed By Initials
	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	
Morning															
Afternoon															
Evening															
Overnight															

LTO / TEST PRODUCTS

			Completed By Initials
Morning			
Afternoon			
Evening			
Overnight			

GREEN BURRITO STEAM TABLE

	Chicken	Steak	Beef	Beans	Cheese Sauce	Other	Completed By Initials
	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	
Morning							
Afternoon							
Evening							
Overnight							

PRODUCE TIMED FOR 4 HOURS ON MAKE LINE FOR FOOD SAFETY

	Tomatoes	Lettuce	Completed By Initials
Morning	Y / N	Y / N	
Afternoon	Y / N	Y / N	
Evening	Y / N	Y / N	
Overnight	Y / N	Y / N	

HEAT TO TEMPS FROM MICROWAVE

	Beans	Ground Beef	GB Chicken	GB Steak	Cheese Sauce	Chili	Other	Completed By Initials
	≥ 165°F	≥ 165°F	≥ 165°F	≥ 165°F	≥ 165°F	≥ 165°F	≥ 165°F	
TIMES								

HAND BREADED CHICKEN STATION

	Chicken Tenders	Egg Wash	Completed By Initials
	36°-41°F	36°-41°F	
Morning			
Afternoon			
Evening			
Overnight			

GREEN BURRITO SALSA BAR

	Fresh Salsa	Completed By Initials
	36°-41°F	
Morning		
Afternoon		
Evening		
Overnight		

GREEN BURRITO COLD LINE

	Grated Cheese	Sour Cream	Guacamole	Fresh Salsa	Other	Completed By Initials
	36°-41°F	36°-41°F	36°-41°F	36°-41°F	36°-41°F	
Morning						
Afternoon						
Evening						
Overnight						

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Corrective action taken:
