



DAILY TEMPERATURE TRACKING FORM

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

- PRIOR TO TRACKING TEMPERATURES:
- Check calibration of thermometer (see MAN-011 in Hardee's Equipment Manual for procedure).
 - Use sanitized probe to take product temperature(s).
 - Sanitize probe for each different product to avoid potential cross contamination.

RESTAURANT #: REVIEWED BY: DAY: DATE:

REFRIGERATION 36° - 41°F							FREEZER 0° - 10°F					Completed By Initials
	Front Reach-in	Cook's Reach-in	Side Reach-in	Biscuit Cooler	Walk-in Cooler	Red Burrito/ Other	Fry Freezer	Backline Freezer	Ice Cream Freezer	Meat Bin	Walk-in Freezer	
	36°- 41°F	36°- 41°F	36°- 41°F	36°- 41°F	36°- 41°F	36°- 41°F	Hard Frozen	Hard Frozer	Hard Frozen	Hard Frozen	Hard Frozer	
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: 12-4 AM temperature checks are for 24 hour locations only												
AIR Overnight							Y / N	Y / N	Y / N	Y / N	Y / N	

BREAKFAST COLD HOLDING					
	Liquid Egg	Omelet Mix	Shredded Cheese	Other	Completed By Initials
	36°- 41°F	36°- 41°F	36°- 41°F	36°- 41°F	
Morning					

FRYERS:(Check oil after filtering)		
Fryer #1 Acceptable Y / N	Fryer #2 Acceptable Y / N	Fryer #3 Acceptable Y / N

BREAKFAST COOK TEMPS							
	Sausage Gravy	Eggs	Omelets	Sausage	Breakfast Steak	Breakfast Chicken	Other
	≥165°F	≥160°F	≥165°F	≥160°F	≥165°F	≥165°F	
Morning							Completed By Initials

EQUIPMENT			
	Fryer Oil temp	Grill Surface	Completed By Initials
	350°F	300°F	
Morning			
Afternoon			
Evening			

BREAKFAST HOT HOLDING							
	Sausage Gravy	Eggs	Omelets	Sausage	Breakfast Steak	Breakfast Chicken	Other
	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	≥ 140°F	
Morning							Completed By Initials

COFFEE		
	160°- 180°F	Completed By Initials
Morning		
Afternoon		
Overnight		

TEST & RECORD SANITIZER STRENGTH
4 TIMES EACH 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	

WATER TEMPS				
YOU MUST COMPLY WITH LOCAL HOT WATER REQUIREMENTS AND RECORD ACCURATE TEMPERATURES				
Back Sinks		Restroom Sinks		Completed By Initials
Kitchen	Handwash	Men	Women	
Min 120°F	Min 100°F	Min 100°F	Min 100°F	
	Stocked Y/N	Stocked Y/N	Stocked Y/N	
Morning				

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, Equipment or Quick-Fix Manual for corrective action and compliance steps.
- For Refrigeration Guidelines during Power Outages refer to section 405 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

	9:1 Patty	1/4 lb. Patty	1/3 lb. Patty	Charbroiled Chicken	Other	Completed By Initials
	≥ 160°F	≥ 140°F	≥ 140°F	≥ 140°F		
Morning						
Afternoon						
Evening						
Overnight						

Fryer Temperatures

Big Chicken	Spicy Chicken	HB Chicken Tenders	Fresh Bone-in Chicken	Other	Completed By Initials
≥ 140°F	≥ 165°F	≥ 165°F	≥ 165°F		

HOLDING TEMPERATURES

	9:1 Patty	1/4 lb. Patty	1/3 lb. Patty	Charbroiled Chicken	Spicy Chicken	Big Chicken	Chicken Tenders	Hot Dogs	Chili	Mushroom Sauce	Roast Beef	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	
Morning													
Afternoon													
Evening													
Overnight													

RED BURRITO COLD LINE

	Shredded Cheese	Sour Cream	Completed By Initials
	36°- 41°F	36°- 41°F	
Morning			
Afternoon			
Evening			
Overnight			

RED BURRITO STEAM TABLE

	Chicken	Beef	Steak	Beans	Rice	Cheese Sauce	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 DRESS TABLE

	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	

LTO / TEST PRODUCTS

				Completed By Initials
Morning				
Afternoon				
Evening				
Overnight				

HAND BREADED CHICKEN STATION

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

MEAT CODE (USE BY) DATE TRACKING LOG

9:1 Patty Example- Use By 05/06/13	Chicken Tenders Example- Use By 05/06/14	Fresh Bone-In Chicken Example- Use By 05/06/15

RED BURRITO HEAT TO TEMPS FROM MICROWAVE

LEFTOVERS ARE REQUIRED TO BE HEATED TO 165°F

TIMES	Taco Beef	RB Chicken	RB Steak	Beans	Rice	Cheese Sauce	Other	Completed By Initials
	≥ 165°F	≥ 165°F	≥ 165°F	≥ 165°F	≥ 165°F	≥ 165°F	≥ 165°F	

HEAT TO TEMPS FROM MICROWAVE

LEFTOVERS ARE REQUIRED TO BE HEATED TO 165°F

TIMES	Mushroom Sauce	Chili	Other	Completed By Initials
	≥ 165°F	≥ 165°F	≥ 165°F	

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

Corrective action taken: _____
