

PRODUCTION RECORD

Site Name: _____ Date: _____ Meal Type B L

Grade/Group: _____ # of Reimbursable Meals: _____ Adult / 2nd Meals _____

								MONITORING								
Menu Item	Recipe (Name or #)	HACCP Process* NC/SD/C	Portion size/tool	Number of Portions				COOKING			HOLDING			COOLING		
				Prepared	A la Carte	Leftover	Used	Time & Temp.	Time & Temp.	Time & Temp.	Time & Temp.	Time & Temp.	Time & Temp.	Time & Temp.	Time & Temp.	

Total Milk Usage: _____
 (# 1/2 pints or 8 oz. portions)
 _____ 1% White
 _____ 2% White
 _____ 1% Chocolate
 _____ 2% Chocolate
 _____ Whole White
 _____ Skim
 Other _____
 Number Type

*HACCP PROCESS	Critical Control Pt.	Critical Limits (BASED ON most recent FDA)	SOPs:
NC - No Cook	Hot Holding	Hold at 135°F or ↑	
	Cold Holding	41°F or ↓	
SD - Same Day	Cooking	Ck. Temp. & Time to Right	
	Hot Holding	Hold at 135°F or ↑	
C - Complex	Cooking	Ck. Temp. & Time to Right	
	Cooling	Cool to 70°F w/in 2 hrs. then to 41°F or ↓ w/in an add'l 4 hrs.	
	Reheating	To 165°F or ↑ for 15 seconds	
	Hot Holding	Hold at 135°F or ↑	

COOKING	TEMP***	TIME:
RTE commercially prep. foods	135°F	15 seconds
Fruits & Veggies-	135°F	15 seconds
Seafood-	145°F	15 seconds
Beef/Pork/Ham Roasts-	145°F	4 minutes
Ground Beef/Pork,	155°F	15 seconds
Fish Nuggets/Sticks,	155°F	15 seconds
Eggs/Steamtable-	155°F	15 seconds
Poultry, Stuffed Food, Soup-	165°F	15 seconds
Reheated Foods, Leftovers-	165°F	15 seconds

*****TEMPS BASED ON most recent FDA Food Code ADJUST FOR LOCAL VARIATIONS!!!

Signature: _____

Verified by: _____

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