

MEAL SERVICE TEMPERATURE RECORD

SCHOOL NAME _____ DATE _____

BREAKFAST

FOOD ITEMS*	START TIME	START TEMP	HOLDING TEMP	INITIALS	CORRECTIVE ACTION
HOT ENTREES (135°-165°)					
COLD FRUITS/JUICES (35°-41°)					
MILK (33°-41°)					

LUNCH

FOOD ITEMS*	START TIME	START TEMP	HOLDING TEMP	INITIALS	CORRECTIVE ACTION
HOT ENTREES (135°-165°)					
HOT VEGETABLES (135°)					
COLD FRUITS/JUICE (35°-41°)					
COLD SALADS (35°-41°)					
COLD SANDWICHES (35°-41°)					
MILK (33°-41°)					

*Food items that are safe at room temperature such as toast, dinner rolls, breakfast loaves, whole fruit, etc., should be recorded as RT (Room Temperature).