

RISK MANAGEMENT DATA LOG - HOT OR COLD HOLDING/STORAGE

For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.

1. DATE (YYYYMMDD)	2. MEAL <input type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input type="checkbox"/> DINNER <input type="checkbox"/> OTHER _____
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3. PROCESS <input type="checkbox"/> HOLDING <input type="checkbox"/> STORAGE <input type="checkbox"/> HOT <input type="checkbox"/> COLD CATEGORY: 4 (hot ≥ 140F) 5 (cold holding ≤ 40F) 6 (cold storage ≤ 38F)	4a. MONITORED BY	4c. UNIT
	4b. TITLE	

5. LOCATION	6. FOOD/MENU ITEM	7. TIME	8. TEMP (F)	9. CORRECTIVE ACTION <i>Mandatory for non-compliance</i>
CAT:	<input type="checkbox"/> AMBIENT TEMP			
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CAT:	<input type="checkbox"/> AMBIENT TEMP			

Record follow-up temperature checks in column 7 for original item entries that were found deficient. When holding items hot or cold for more than 1 hour during a meal period, a minimum of two temperature checks are required. (Establish an SOP for monitoring interval.)