

RISK MANAGEMENT DATA LOG - SERVING

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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PROCESS: HOT OR COLD SERVING CATEGORY: 1 (hot ≥ 140F) 2 (cold holding ≤ 40F)	3a. MONITORED BY	3c. UNIT
	3b. TITLE	

4. FOOD/MENU ITEM AND CATEGORY	5. LOCATION	6. TIME	7. TEMP (F)	8. CORRECTIVE ACTION <i>Mandatory for non-compliance</i>
CAT:				
CAT:				
CAT:				
CAT:				
CAT:				
CAT:				
CAT:				
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CAT:				

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.)