

# TIME - TEMPERATURE CHART



Date: \_\_\_\_\_

10:30am

1pm - 2pm

5pm - 7pm

**HOT HOLDING PRODUCTS ( ALL HOT PRODUCTS SHOULD BE HELD AT 140-165)**

Mac & Cheese (140 - 165)
Hot Cheese Sauce (135 - 145)
Hot Dip (Mild & Nashville) (140 - 165)
Hot Dip (Xtr Hot and Fire) (140 - 165)
Corn (140 - 165)


**COOKED TO ORDER PRODUCT**

Cooked Tenders - 1st fryer (175-185)
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**COLD HOLDING PRODUCTS ( ALL COLD PRODUCTS SHOULD BE HELD AT 40 Degrees OR BELOW)**

Bird Sauce Portioned in cups
Bird Sauce in Squirt Bottle
Pickles on the line
Kale Slaw on cold line
Kale Slaw in Walk in Cooler
Waffle Mix
Pepper Jack Cheese
American Cheese
Chicken stored in back walk in cooler (40 or below)
Chicken in drain container - (40 or below)


**EQUIPMENT**

1st Chicken Fryer Temperature (325)
2nd Chicken Fryer Temperature (325)
3rd Fryer Temperature (325)
4th Fryer Temperature (325)
Beer / Soda Cooler Air Temperature (40 or below)
Milk Shake Station Cooler (40 or Below)
Front reach in - cooler (40 or below)
Freezer #1 Air Temperature (10 or below)
Walk In Cooler Air Temp (40 or below)


**EMPLOYEE INITIALS**

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Last Day of Thermometer Calibration: \_\_\_\_\_

**Thermometers shall be calibrated in accordance with manufacturer's specifications as necessary to ensure their accuracy.**