

TIME - TEMPERATURE CHART



Date: _____

11:00am Temp	1:00pm Temp	3:00pm Temp	5:00pm Temp	7:00pm Temp	9:00pm Temp	11:00pm Temp
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HOT HOLDING PRODUCTS (ALL HOT PRODUCTS SHOULD BE HELD AT 140-180)

Mac & Cheese
Hot Cheese Sauce
Hot Dip (Mild & Nashville)
Hot Dip (Xtr Hot and Fire)

COOKED TO ORDER PRODUCT

Cooked Tenders - 1st fryer (200-210)

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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
Chocolate Sauce
Caramel Sauce
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.

FDA Food Code states that all hot food must be measured every two hours