

RISK MANAGEMENT DATA LOG COOKING-HOLDING-COOLING-REHEATING

For use of this form, see DA PAM 30-22; the proponent agency is DCS, G-4.

1. DATE (YYYYMMDD) _____	2. MEAL <input type="checkbox"/> Breakfast <input type="checkbox"/> Lunch <input type="checkbox"/> Dinner <input type="checkbox"/> Other								
	3a. MONITORED BY:			3b. TITLE:		3c. UNIT:			
4. Food Item and Required Temperature	5. Equipment Used or Location Served	6. COOK/REHEAT		7. HOLDING		8. COOLING		9. COMMENTS OR CORRECTIVE ACTIONS <i>(Mandatory for Non-compliance)</i>	
		6a. Time	6b. Temp (°F)	7a. Time	7b. Temp (°F)	8a. Time	8b. Temp (°F)		
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Record follow-up temperature checks for original item entries that were found deficient. Spot check internal cooking temperatures at end of programmed cook / reheat cycle.		Hot Holding: ≥ 135°F Cold Holding: ≥ 41°F Cold Storage: ≥ 41°F		Temperature Categories Category 1: ≥ 145°F (<i>Pork, fish, past. eggs, etc.</i>) Category 2: ≥ 155°F (<i>Beef, fresh eggs, etc.</i>) Category 3: ≥ 165°F (<i>Chicken, reheat items, etc.</i>)			Temperature Categories Serving / Holding Category: 1 ≥ 135°F (Hot Holding) Category: 2 ≤ 41°F (Cold Holding)		

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(Instructions for completion of DA Form 7800)

The Culinary Management NCO will complete the data element listed below (items 1-5) prior to the meal being served.

1. DATE. Enter the numeric date (YYYYMMDD).
2. MEAL. Enter an X in the appropriate meal period bracket. For OTHER, enter the name of the meal in the space provided (for example, brunch, midnight meal). See note #1.
- 3a. MONITORED BY. Enter the name and military rank of the responsible shift leader.
- 3b. TITLE. Enter the duty title of the responsible shift leader.
- 3c. UNIT. To identify the dining facility location, enter the unit designation, building number, and installation.
4. FOOD/MENU ITEM AND REQUIRED TEMPERATURE. Using guidance from **Table 3-1** enter the food items being prepared/served. Enter the name of each menu item on a separate line. Also enter the numeric category and minimum required temperature for each food item. See note #2.
5. EQUIPMENT NAME. Enter a description of the equipment where the food item is being cooked or reheated (for example, combi-oven, steam kettle, griddle, and so on). See note #3.

The Shift Leader will complete the following data elements (items 6a-8).

- 6a. TIME. Enter the time that the internal cooking / reheating temperature is taken.

6b. TEMP (F). Enter the internal temperature of the food item being documented. When cooking temperature is indicated as a Critical Control Point (CCP) on the recipe card, continue cooking cycle until minimum temperature has been achieved. For reheating, temperature is always a CCP. See Note #4

7a. TIME. Enter the time that the holding temperature is taken.

7b. TEMP (F). Enter the internal temperature of the food item. Temperatures taken on a hot serving line should be taken at a shallow depth in the coldest portion of the food item. When hot or cold holding is outside of the required temperatures, documentation of corrective actions is mandatory. See note #5.

8a. TIME. Enter the time that the cooling cycle BEGINS for the first entry. Subsequent entries may be made as the cycle continues, but the final entry will be at completion of the cooling cycle.

8b. TEMP (F). Ensure that documentation demonstrates that the requirement to cool food to 135 degrees F to 70 degrees F within 2 hours and 70 degrees F to 41 degrees F within 4 hours has been met or that corrective actions have been taken. Additionally, the following conditions apply for specific food commodities as outlined in TB MED 530 TSFC.

9. CORRECTIVE ACTION. Identify any corrective actions are taken, including comments such as "cooking cycle extended beyond recipe card to meet CCP", "Serving line not maintaining temperature, foods not left more than 30 minutes", "Items not cooled within requirements discarded", etc.

Notes:

1. Initiate a new **DA Form 7800** for each day and meal period. Completed forms will be attached and filed with the appropriate Production Schedule for the meal being documented.
2. CAT is the numeric designator of the temperature standard that applies to the product or process being monitored. Minimum internal cooking standards are prescribed by TB MED 530. Examples of items assigned to Category 3 include all reheated leftovers, chicken dishes, and stuffed food items (that is, fish, meat, pasta). Once identified, enter the numeric designator and corresponding minimum temperature in the "CAT:" field in item 4.
3. If the facility has multiple units of the same equipment, number each piece for positive identification. Examples include main line #1 and main line #2.
4. Measure the internal temperature of the food item at the end of the prescribed cooking period (refer to recipe card). If the internal temperature does not meet the prescribed standard, continue to cook the item AND make the appropriate note in the CORRECTIVE ACTIONS column. Re-measure the temperature of the item until the prescribed cooking standard is met. Note the time the subsequent measurement or standard was achieved.
5. Monitor the same menu item a minimum of three times during the meal period (for example 30-minute intervals or when the hot and cold items are replenished.)
6. When holding hot or cold for more than 1 hour, a minimum of three temperature checks are required. (Establish an SOP for monitoring intervals).
7. Symbol definitions: \geq greater than or equal to, \leq less than or equal to.
8. For items 6b,7a, 8a, and 9b, reference TSFC TB-Med 530, Table F1 and F2, page 240 - 241.