



Facility Name: _____

Department: _____

Policy No: _____

STANDARD OPERATING PROCEDURE

Service Temperatures

Policy: Temperatures of all hot and cold foods are taken during service to ensure safety and quality of foods.

Procedure: Employees who will be setting up the plates and serving food must follow these procedures:

1. Use a calibrated thermometer to take temperatures of food products at the beginning of service.
2. Wipe the thermometer stem with a new alcohol wipe prior to taking the temperature of any food item.
3. Take temperatures of all hot Temperature Controlled for Safety (TCS) foods as soon as they are ready for service. Hot foods should be hot held, served immediately, or held using time as a public health control after complete cooking.
4. Take temperature of all cold TCS foods time/temperature as soon as they are ready for service.
5. Record all temperatures on the **Service Temperature Log** and initial.
6. Make sure that all temperatures are within the critical limits:
 - Hot foods are above 135°F
 - Cold foods are below 41°F
7. Take corrective action, if needed.
 - If hot foods are below 135°F, they must be reheated to above 165°F before service. If more than four hours has elapsed since last documentation, the hot food item should be discarded.
 - If cold foods are above 41°F, they must be chilled to below 41°F. If more than four hours has elapsed since last documentation of temperature, discard the item.

The restaurant manager will:

1. Check the logs on a daily basis to ensure that they are completed.
2. Monitor temperature recordings for accuracy.
3. Review the log to see if there were temperature deviations.
4. Take corrective action as needed.
5. File the logs in the HACCP file.

Policy last revised on: _____