

Dish Machine Temperature or Sanitizer Log

Use a Minimum/Maximum thermometer Or Temperature stickers To measure maximum surface temperature of utensils

(Reach 160 °F)

Chlorine sanitizer machine

Must register on test strip between **50-100 ppm**

DATE	TIME	TEMP Or Sanitizer	CORRECTIVE ACTION	Initial	DATE	TIME	TEMP Or Sanitizer	CORRECTIVE ACTION	Initial
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Equipment Temperature Log

- 1. All coolers must be maintained $\leq 41^{\circ}F$.
- 2. All freezers must be maintained ≤ 0 °F.

Ambient Thermometer must be present in units.

DATE	Cooler/ Freezer	TIME	TEMP	CORRECTIVE ACTION	DATE	Cooler/ Freezer	TIME	TEMP	CORRECTIVE ACTION
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Hendricks County Health Department

Cooling Temperature Log

- 1. Must cool within 2 hours from 135 F to 70 F
- 2. Must cool within an additional 4 hours to 41 F, for a total of 6 hours cooling
- Cooling Methods:
- 1. Use shallow container and divide food into smaller portions
- 2. Use metal storage containers
- 3. Place containers of food in an ice bath or use an ice wand
- 4. Add ice as an ingredient to the cooked food
- 5. Use any combination of the above cooling methods

DATE	FOOD	START TIME	START TEMP (≤135 °F)	TIME &TEMP @ 1 HOUR	TEMP @ 2 HOUR (≤70°F OR DICARD)	TEMP @ 3 HOURS	TEMP @ 4 HOURS	TEMP @ 5 HOURS	TEMP @ 6 HOURS (≤41°F OR DISCARD)	EMPLOYEE INITIALS	CORRECTIVE ACTION
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Sushi Rice Time Log

Date	Batch #	Time Cooked	Cooked By	Good Untill (4 Soon from Cooled):	Time Discarded	Discarded by
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Time can be used to ensure product safety. Un-acidified cooked rice may be kept at the room temperature for up to 4 hours without using any temperature control equipment (hot or cold holding unit). The following must occur to keep and serve cooked rice at room temperature for a maximum of 4 hours:

^{*}The cooked rice container must be marked to indicate the time that cooked rice must be discarded if not used within 4 hours.

^{*}The cooked rice must be served or discarded within four hours from the point in time when the cooked rice is removed from temperature control.

^{*}A written procedure specifying time as a public health control shall be maintained in your facility and made available to the inspector upon the request. Important Note:

^{*}Cooked rize in an unmarked container is not abowed.

^{*}Cooked rice exceeding a four-hour limit must be discarded.

Sushi Roll Log

DATE	TIME made	PAN #1 TYPE	PAN #2 TYPE	PAN #3 TYPE	PAN #4 TYPE	PAN #5 TYPE	PAN #6 TYPE	TIME Discard
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DATE	TIME made	PAN #7 TYPE	PAN #8 TYPE	PAN #9 TYPE	PAN #10 TYPE	PAN #11 TYPE	PAN #12	TIME Discard
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