Cooking Log CCP #3

Date	Time	Food Item	Internal Temperature & Time	Reason	Corrective Action Taken	Initials	Verified By & Date

Critial Limits:

1. All soups & sauces will be brought to a temperature of 165 degrees F or above for at least 15 seconds. 2. Raw vegetables are washed with cold water to remove any debris & contamination. 3. Hand contact is minimized by the use of gloves. 4. Hands are washed with soap & warm water for 30 seconds then dried with a paper towel.