

### RISK MANAGEMENT DATA LOG - COOKING

For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.

1. DATE (YYYYMMDD)	2. MEAL <input type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input type="checkbox"/> DINNER <input type="checkbox"/> OTHER _____
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<b>PROCESS:</b> COOKING AND/OR REHEATING LEFTOVERS  <b>CATEGORY:</b> 1 ( $\geq 145F$ )    2 ( $\geq 155F$ )    3 ( $\geq 165F$ )	3a. MONITORED BY	3c. UNIT
	3b. TITLE	

4. FOOD/MENU ITEM AND CATEGORY	5. EQUIPMENT NAME	6. TIME	7. INTERNAL TEMP (F)	8. CONTINUE COOKING	9. CORRECTIVE ACTION <i>Mandatory for non-compliance</i>
CAT:					

Spot check internal cooking temperatures at end of programmed cooking cycle.  
Continue cooking if temperature standard not achieved. Make a note in the comments and take a follow-up temperature.