RISK MANAGEMENT DATA LOG - SERVING

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

1. DATE *(YYYYMMDD)*	2. MEAL ☐ BREAKFAST ☐ LUNCH ☐ DINNER ☐ OTHER _____

PROCESS: HOT OR COLD SERVING **CATEGORY**: 1 *(hot ≥ 140F)* 2 *(cold holding ≤ 40F)*	3a. MONITORED BY 3b. TITLE	3c. UNIT

4. FOOD/MENU ITEM AND CATEGORY	5. LOCATION	6. TIME	7. TEMP (F)	8. CORRECTIVE ACTION *Mandatory for non-compliance*
CAT:				
CAT:				
CAT:				
CAT:				
CAT:				
CAT:				
CAT:				

Record follow-up temperature checks in column 7 for original item entries that were found deficient. When holding items hot or cold for more than 1 hour during a meal period, a minimum of two temperature checks are required. ***(Establish an SOP for monitoring interval.)***