Food Temperature Log - Onsite

(for Child Care Programs that *prepare* food onsite)

Program:_____ Month/Year: _____

Date	Foods Tested	Temperature cooked OR reheated	Temperature when served	Initials

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Guidelines:

- **Frequent and thorough hand washing** is the first line of defense in preventing foodborne illness. Disposable gloves provide an additional barrier to contamination, but are not a substitute for hand washing**.**
- **Handle foods safely**. Avoid bare hand contact with ready-to-serve foods and food contact surfaces. Use disposable gloves, tongs, napkins, or other tools to handle food. Be sure to first wash hands thoroughly to avoid contaminating the gloves. Gloves used to handle food are for single use only and can never be washed and re-used.
- **Temperature of prepared meals** must be monitored and recorded daily. Use a metal stem probe or instant read food thermometer to check temperatures of *TCS foods.
- Nebraska Food Code requires cooking to a minimum internal temperature of:
  - 145ºF Eggs, fish, pork and beef
  - 155ºF Hamburger and other raw ground meats
  - 165ºF Chicken and other raw poultry. Raw meats cooked in a microwave.
- **Food must be served promptly** after cooking or be maintained at temperatures that minimize bacteria growth. Bacteria multiplies quickly in *TCS foods in the "danger zone" of 41ºF and 135ºF. When cooked food will not be served immediately, it is essential to hold it properly (above 135ºF) or to cool it to 41ºF quickly using an ice bath or in shallow containers. Food must be cooled from 135°F to 70°F within two hours and then from 70°F to 41ºF within 4 hours.
- The operator or person in charge of food preparation shall hold a Prep/Cook Food Handler or Food Manager Permit issued per the Lincoln Food Code (L.M.C 8.20).
- NE DHHS Title 391 3-006.29 Food Safety: The licensee must ensure that the center complies with the Food Code whenever food is prepared and/or served on the premises of the center.

***TCS foods**. Time/temperature Control for Safety (TCS) foods were previously referred to as "potentially hazardous foods". TCS foods require special care in storing, cooking, refrigerating and heating.

For a fillable Food Temperature Log with live feeds go to the city webpage at http://www.lincoln.ne.gov, keywork search: childcare