

Daily Service & HACCP Record

Menu(s): 10/19/2014
 Included Data: All Data.
 Excluded Data: None.
 Group By: Menu Date Production Area Location Subsection Daypart Course
 Filtered by: None.

Date / Production Area / Location / Subsection Daypart / Course Item	Cooking Temps		Taste		Holding and Serving Temperature			Cooling Temperature			Reheating Temp.			
	Time	Temp	Dual Code	Time	Temp	Time	Temp	Start Time	Initial Temp	2hr Temp	6hr Temp	Start Time	Final Time	Internal Temp
91238001/INDIANA UNIV.HEALTH GOSHEN HOS														
91238001 - 570/CAFETERIA														
09:17 AM - Special Event														
Action Station														
11753 Baked Stuffed Zucchini W/Apple Couscous														
284009857 Balsamic Roasted Vegetables														
10225 Black Pepper Crusted Pork Loin W/Apples														
60066 Sweet Potato & Pumpkin Soup														

Corrective Actions:

(1) HACCP Minimum Internal Temperature Requirements for Cooking Raw Foods
 A.Poultry (Solid & ground):165° F (74° C)
 B.Pork, Game: 155°F(68° C)
 C.Roast Beef:135°F(57° C),Held for 45 min.
 D.Veal,Lamb,Other Red Meats: 145°F(63° C)
 E.Ground Meats(exc.poultry):155°F(68° C)
 F.Seafood:145°F(63° C)
 G.Stuffed Foods(meats,poultry,seafood,pasta):165°F(74° C)
 H.Fresh(Shell) Eggs,Pasteurized Egg Dishes:145°F (63° C) HOLD HOT FOODS AT 140°F(60° C) OR ABOVE HOLD COLD FOODS AT 40°F(4° C) OR BELOW

(2) Taste Panel Evaluation
 A=Excellent
 B=Acceptable,recipe review needed
 C=Corrective action required
 D=Rejected,product may not be served
 (3) HACCP Minimum Holding Temperature Requirements
 HOLD HOT FOODS AT 140°F(60° C) OR ABOVE
 HOLD COLD FOODS AT 40°F(4° C) OR BELOW

(4) HACCP Cooling Temperature Requirements
 COOL FOODS FROM 140°F TO 70°F (21° C) WITHIN 2 HOURS AND THEN TO 40°F (4° C) OR LESS IN 4 MORE HOURS
 If no employees are available to record the final cooling temperature, list steps taken to assure safe cooling process on the reverse side of this form.

(5) HACCP Reheating Temperature
 REHEAT FOODS TO 165°F (74° C) WITHIN 2 HOURS
 One time only.

(6) HACCP Recommended Serving Temperatures To ensure hot or cold food at point of consumption
 Cold Foods: 40°F(4° C) or below
 Soups: 160-180°F(71-82° C)
 Meat,Poultry,Seafood,Eggs: 145-165°F(63-74° C)
 Other Entrees:160°F (71° C)
 Sauces and Gravies:160-180°F(71-82° C)
 Vegetables: 160-180°F(71-82° C)

