

COOKED FOOD

Date: _____

Food Name	Checked By	Temperature Required	Actual Temperature	Corrective Action

CRITICAL LIMITS:

Potentially Hazardous Food = 135°F; Except Poultry & stuffed meats = 165°F, Pork = 145°F; Rare roast beef = 130°F and held for 2 hours at 130°F prior to serving.

This form is provided by Michigan Department of Agriculture
Copies can be downloaded at: www.michigan.gov/mda. Search for "Food Code & Fact Sheets" page

COOLED FOOD

Date: _____

Food Name	Checked By	Time Food @ 135°F	Time Food Below 41°F	Corrective Action

CRITICAL LIMITS:

All foods being cooled must pass through the "Danger Zone" (135°F to 70°F within 2 hours, 70°F to 41°F within 4 hours).

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