

Alachua County Public Schools Food and Nutrition Services

**Customization Bar
Production Time / Temperature Log**

School: _____ Manager's Signature: _____ Date: _____

Instructions: Read the temperature at the beginning of each meal service and every hour thereafter using a calibrated thermometer. Record the product name, time, temperature, and any corrective action taken on this form. Check ACC if acceptable, UN if unacceptable. If food is not in the acceptable range, you must take a corrective action and document on this form. The foodservice manager will verify that foodservice employees are taking the required temperatures and following the proper preparation procedure by visually monitoring employees during the shift and reviewing, signing and dating this log daily. Maintain this log for a minimum of 5 years.

Customization Bar	List item	Staff Initials	Start Time	Temp.	ACC	UN	Staff Initials	Start Time	Temp.	ACC	UN	Staff Initials	Start Time	Temp.	ACC	UN	Corrective Action Taken
Meat/Meat Alt.	Taco Meat Beef																
	Queso Blanco Cheese Sauce																
	Fajita Chicken																
	Bacon Bits																
	Diced Egg Topping																
	Black Beans																
	Cheddar Cheese, shredded																
Grains	Flatbread Round																
Fruit/Veggie.	Tomato Sauce Topping																
	Mexi-Corn																
	Diced Cucumber Topping																
	Grilled Peppers/Grilled Onions																
	Raw Green Peppers/Onions																
	Pico deGallo																
	Pickled Veg																
	Lettuce																
	Diced Tomato																
	Tuscan Chickpea Salad																
	Broccoli Florets																
Carrots, shredded																	
Juice	Peach/Pear/Banana/Pineapple/ Apple/Mixed Fruit/ Salsa/Potatoes																
Milk	Assorted Milk																