

Standard Operating Procedure

Service Temperatures

Policy: Temperatures of all hot and cold foods are taken during service to ensure that foods are maintained at appropriate temperatures to ensure the safety of food served to children.

Procedure: Employees/teachers who will be setting up the service carts and serving food must follow these procedures:

1. Use a calibrated thermometer to take temperatures of food products at time of service.
2. Wipe the clean thermometer stem with a new alcohol wipe prior to taking the temperature of any food item.
3. Take temperatures of all hot potentially hazardous foods as soon as they are put on the service cart or just before service. Take temperatures of all cold potentially hazardous foods as they are put on the service cart or just before service. Take temperature of milk before taking to rooms.
4. Record temperatures on the **Service Temperature Log** and initial.
5. Check to make sure that all temperatures are within the critical limits:
 - Hot foods are above 135°F
 - Cold foods are below 41°F
6. Take corrective action, if needed. If hot foods are below 135°F, they must be reheated to above 165°F before putting on the service cart.
7. Take corrective action, if needed. If cold foods are 41°F or above, they must be chilled to below 41°F.

The foodservice supervisor will:

1. Check the logs on a daily basis to ensure that they are completed and that the temperatures are appropriate.
2. Review the log to see if there were temperature deviations.
3. Check corrective action taken to determine if it was appropriate.
4. Follow-up as necessary.
5. File the logs in the HACCP file located in the main office.



Food Safety Project
IOWA STATE UNIVERSITY



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