

# DAILY SELF-INSPECTION SHEET

Establishment: \_\_\_\_\_

Date: \_\_\_\_\_ Time: \_\_\_\_\_ Person In Charge: \_\_\_\_\_

**\* COLD HOLDING** (Requires 41°F)

Item:	Location:	Temperature:	Corrective Action Taken

**\* COOKING** (Pork/Seafood - 145°F, Ground Beef - 155°F, Poultry & Stuffed Foods - 165°F)

Item:	Location:	Temperature:	Corrective Action Taken

**\* HOT HOLDING** (Requires 135°F)

Item:	Location:	Temperature:	Corrective Action Taken

**\* COOL DOWN** (From 135°F to 70°F within 2 hours and from 70°F to 41°F within another 4 hours)

Item:	Location:	2 hr. temp.	Add. 4 hr. temp.	Corrective Action Taken

**\* REHEATING** (Heat to 165°F within 2 hours)

Item:	Location:	Temperature:	Corrective Action Taken

\* Items may contribute to foodborne illness