RISK MANAGEMENT DATA LOG - COOKING

For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.

1. DATE *(YYYYMMDD)*

2. MEAL
☐ BREAKFAST ☐ LUNCH ☐ DINNER ☐ OTHER _____

PROCESS: COOKING AND/OR REHEATING LEFTOVERS

CATEGORY: 1 *(> 145F)*   2 *(> 155F)*   3 *(> 165F)*

3a. MONITORED BY

3b. TITLE

3c. UNIT

4. EQUIPMENT NAME	5. FOOD/MENU ITEM AND CATEGORY	6. INTERNAL TEMP (F)	7. TIME	8. CORRECTIVE ACTION *Mandatory for non-compliance*		9. COMMENTS
				CONTINUE COOKING	RECHECK OF TEMP	
	CAT:					
	CAT:					
	CAT:					
	CAT:					
	CAT:					
	CAT:					

Spot check internal cooking temperatures at end of programmed cooking cycle.
Continue cooking if temperature standard not achieved. Make a note in the comments and take a follow-up temperature.

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