

MONITORING FORM – COLD HANDLING

ESTABLISHMENT NAME: _____

DATE: _____

NAME OF FOOD PRODUCT BEING MONITORED: _____

Actual Time	Intervals	Temperature	Requirement	Initialed
	0 Minutes		Should Be \leq 41°F	
	30 Minutes		Should Be \leq 41°F	
	60 Minutes		Should Be \leq 41°F	
	90 Minutes		Should Be \leq 41°F	
	120 Minutes		Should Be \leq 41°F	
	150 Minutes		Should Be \leq 41°F	
	180 Minutes		Should Be \leq 41°F	
	210 Minutes		Should Be \leq 41°F	
	240 Minutes		Should Be \leq 41°F	
	270 Minutes		Should Be \leq 41°F	
	300 Minutes		Should Be \leq 41°F	
	330 Minutes		Should Be \leq 41°F	
	360 Minutes		Should Be \leq 41°F	

NOTE: Product must be held at 41° F or below until removed from the service line or discarded.