|  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- |
| Actual Time |  | Intervals |  Temperature |  | Requirement | Initialed |
|  |  | 0 Minutes |  |  | Should Be < 41ºF |  |
|  |  | 30 Minutes |  |  | Should Be < 41ºF |  |
|  |  | 60 Minutes |  |  | Should Be < 41ºF |  |
|  |  | 90 Minutes |  |  | Should Be < 41ºF |  |
|  |  | 120 Minutes |  |  | Should Be < 41ºF |  |
|  |  | 150 Minutes |  |  | Should Be < 41ºF |  |
|  |  | 180 Minutes |  |  | Should Be < 41ºF |  |
|  |  | 210 Minutes |  |  | Should Be < 41ºF |  |
|  |  | 240 Minutes |  |  | Should Be < 41ºF |  |
|  |  | 270 Minutes |  |  | Should Be < 41ºF |  |
|  |  | 300 Minutes |  |  | Should Be < 41ºF |  |
|  |  | 330 Minutes |  |  | Should Be < 41ºF |  |
|  |  | 360 Minutes |  |  | Should Be < 41ºF |  |

**MONITORING FORM – COLD HANDLING**

**ESTABLISHMENT NAME**:

**DATE:**

**NAME OF FOOD PRODUCT BEING MONITORED:**

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