Commercial Kitchen - Part 3

Monitoring and Record Keeping

Hazard Analysis Critical Control Point (HACCP) is a system of accounting for and preventing biological, physical, or chemical hazards that could be introduced or increased during any point in the handling of a food product. It is important to maintain good records along with having a scientifically sound and validated HACCP plan. Effective record keeping procedures must be established and implemented as part of your HACCP system.

Monitoring tracks how well managers and employees are implementing the HACCP plan. It also helps determine if the standards outlined in *Part 1: Prerequisite Programs* and *Safe Food Handling Procedures* are met. Monitoring of all daily, weekly, monthly, annual, and as needed tasks are required for any HACCP task performed at the school. Complete only the forms for effectively monitoring the type of food service used at your school. For example, if your school does not have a walk-in freezer, completion of the walk-in freezer monitoring log would not be required. All needed monitoring forms are required unless the School Food Authority (SFA) submits an alternate form with corresponding instructions and rationale for the alternate form to your School Nutrition Consultant for approval. The School Nutrition Consultant will approve alternate forms on a case-by-case basis. Approval must be received in writing from the School Nutrition Consultant before the alternate forms can be used.

Forms for Part 3:

* Monitoring and Record Keeping Summary
* As Needed Forms Summary
* Daily Dry Storage Room Assessment
* Daily Freezer Assessment - Walk-In Units
* Daily Refrigerator Assessment – Walk-In Units
* Daily Freezer Assessment - Reach-In Units
* Daily Refrigerator Assessment – Reach-In Units
* Daily Milk Box Assessment
* Daily Hot-Holding Unit Inspection
* Daily Hand Sink Assessment
* Daily Kitchen Assessment Form
* Daily Cooling Log for Hot Time/Temperature Control for Safety (TCS) Foods
* Monthly Food Safety Inspection Forms (Week 1-Week 4 and Pest Control Checklist)
* Environmental Health Inspections
* Employee Illness Log\*
* Foodborne Illness Complaint Log\*

\*As needed

# Monitoring and Record Keeping Summary

The first monitoring step is to determine who will be responsible for monitoring and where records are kept. Record this information in following table.

**Summary of Daily, Weekly, Monthly, and Annual Monitoring Forms**

| **MONITORING FORMS** | **RESPONSIBLE PERSON(S) 1** | **STORAGE LOCATION 2** | **HOW LONG TO KEEP 3** |
| --- | --- | --- | --- |
| Daily -- Production Record |  |  | Three years plus the current year |
| Daily – Cooling Log |  |  |
| Daily – Dry Storage |  |  |
| Daily – Freezer Assessment(s) Walk-in and/or Reach-in |  |  |
| Daily – Hand Sink Assessment(s) |  |  |
| Daily – Hot-holding Unit Assessment(s) |  |  |
| Daily – Kitchen Assessment |  |  |
| Daily – Milk Box Assessment |  |  |
| Daily – Refrigerator Walk-in and Reach-in Assessment(s) |  |  |
| Monthly -- Series of four weekly inspection sheets4 |  |  |
| Monthly -- Pest Control |  |  |
| Annual -- Operation Assessment |  |  |
| Annual - Employee Health Policy Agreements | Manager or Person in Charge (PIC) | File annually in Part 4 or in employee file |
| Annual - Food Safety Checklist for Employees 5 |  | File annually in Part 4 or in employee file |

1 In many school nutrition operations, the person responsible for monitoring will be the Food Safety Team Leader. However, it is highly recommended the Food Safety Team Leader delegate monitoring tasks to other employees in the facility.

2Storage locations must be the specific place the official records can be found – black filing cabinet second drawer, bottom drawer of desk in cafeteria manager’s office, or Monitoring Section of the HACCP Plan, etc.

3 All School Nutrition Program information must be kept for *at least* 3 years plus the current year. If your SFA requires forms are kept longer, follow your local procedure.

4 The monthly inspections include a series of four forms. The School Nutrition Administrator and/or the Food Safety Team Leader should decide when to complete these forms, such as one each week or all at the same time each month.

5 Checklists for substitute employees may be kept at the SFA central office. If so, file a list of approved substitutes and the date the employee checklist was completed in the Continuing Education section. The most recent Food Safety Checklists must be completed annually.

**As Needed Monitoring Forms Summary**

Some standards do not have a scheduled monitoring frequency and so are monitored “as needed.” Even so, it is still necessary to check to determine the standard is being met. Nearly all the standards monitored “as needed” are recorded on other forms currently in use. Here is a list of the other forms used to record information about standards monitored on an “as needed” basis. Please complete the following table.

| **MONITORING FORMS** | **RESPONSIBLE PERSON(S) 1** | **STORAGE LOCATION 2** | **HOW LONG TO KEEP 3** |
| --- | --- | --- | --- |
| Employee Illness Log(s) | Manager or Person in Charge (PIC) |  | Three years plus the current year |
| Reports from the health department for employee diagnosed with foodborne illness 4 |  |  |
| Pest Control Reports from Pest Management Professional (PMP) 5 |  | With Part 4: Continuing Education |
| Purchasing and Receiving Delivery Invoices/Delivery Tickets 6 |  |  |
| Environmental Health Inspection Reports |  | With Part 3: Monitoring and Record Keeping, or electronic |
| Foodborne Illness Complaint Form(s) |  |  |
| Non-domestic foods list 7 |  |  |

1 In many school nutrition operations, the person responsible for monitoring will be the Food Safety Team Leader. However, it is highly recommended the Food Safety Team Leader delegate monitoring tasks to other employees in the facility.

2Storage locations must be the specific place the official records can be found – black filing cabinet second drawer, bottom drawer of desk in cafeteria manager’s office, or Monitoring Section of the HACCP Plan, etc.

3 All School Nutrition Program information must be kept for *at least* 3 years plus the current year. If your SFA requires forms are kept longer, follow your local procedure.

4 Information shared by the health department about any employee’s health condition must not be shared with other employees as this would be a violation of one’s right for privacy. The cafeteria manager and/or the PIC or are only allowed sharing of this information with their immediate supervisor, such as the Area Supervisor or School Nutrition Director.

5 In some schools, the principal will keep these pest management records, if so, note the responsible person as Principal and cite the location as the Main School Office.

6 In some schools, invoices/delivery tickets are returned to the SFA central office so there is no record at the school; the record is stored at the SFA central office. If this is the case, note this on the table above.

7 Post the approved non-domestic foods list in the kitchen or file the list in an accessible location in the manager’s office.

# Environmental Health Inspections

Insert copies of Environmental Health (Food Establishment) Inspection Reports behind this page.

(If not stored here, specify storage location for reports in As Needed Monitoring Forms Summary above)

Instructions:

* Include reports for at least the last 2 inspections behind this page.
* Organize the reports in chronological order beginning with the most recent report.

If the local Environmental Health Specialist does not complete a minimum of two (2) health inspections each school year, it is the responsibility of the SFA to request an inspection in writing. The SFA is to retain a copy of the request letter(s) for a period of three (3) years after the end of the fiscal year to which they pertain or as otherwise specified as prescribed in 7 CFR Parts 210, 215, 220 or 245. Insert a copy of the letter submitted in lieu of the inspection reports for the current school year behind this page.

# Daily Assessment Instructions to Complete

Daily Assessment Monitoring Forms must be completed each day the School Nutrition Program operates. It is recommended to complete monitoring forms in the morning before food preparation begins. Also, more than one of the unit type (walk-in freezer, reach-in refrigerator, milk box, etc.) might be in the operation; therefore, multiple copies of the form should be reproduced, and the “location” or specific description of the unit noted on the top of the form. Refer to General Food Storage Information in the HACCP Plan, Frequently Asked Questions (FAQs), and *Part 1: Safe Food Handling* for additional information about food storage.

General Instructions:

Date – The dates on the form are pre-filled. If monitoring is not performed on weekends, then draw a line through the remaining cells. It is very important all information is accurately recorded.

Observer Initials – The person who completes the monitoring form must record their initials. Typically, one employee will be assigned this task; however, if another employee completes the monitoring form on a given day, then that person should record their initials.

Temperature (oF) – Temperatures must be recorded every day school is open 1. USDA recommends temperatures are recorded every day; however, they must be recorded at least 5 out of 7 days if school is closed. If food is stored in the refrigerator, milk box, or freezer when school is closed for extended periods of time – summer and breaks -- the temperature must continue to be monitored daily or at minimum, 5 out of 7 days. The monitoring must be done by a person who has been properly trained on monitoring procedures and corrective actions to take in case of unit malfunction or failure.

The required temperatures for each type of unit are shown in the table below.

| Unit Type | Required Temperature |
| --- | --- |
| Refrigerator (reach-in, walk-in) and milk box | 39oF or colder |
| Freezer (reach-in, walk-in) | 0oF or colder (ambient temperature) |
| Hot holding/warmer | 135oF or warmer |

* *Refrigerators and Freezers:* Each morning before food preparation begins, the temperature must be checked using an ambient air probe for a thermocouple or a thermometer placed on the top shelf just inside the door. If using a thermometer with a probe, the probe should not touch the shelf which may be colder than the air temperature. Write the actual temperature observed in the cell.

1 Some schools utilize electronic alarm systems for monitoring refrigerator and/or freezer storage. Schools will continue manual recording for refrigerator and freezer temperatures on the monitoring logs when school is open. During vacations, weekends and holidays, it is acceptable to rely on the Alarm System if the electronic alarm system has a battery back-up to remain active during power outages. USDA recommends, as best practice, schools check regularly (maybe weekly) to ensure the electronic system is working properly. The manager/PIC or designee must print the electronic log demonstrating temperatures have been monitored by the Alarm System and attach to the corresponding monitoring log before filing.

* *Milk Boxes:* Each morning before meal service begins, the temperature must be checked using a thermometer placed inside the milk box or the properly working built in thermometer. Write the actual temperature observed in the cell. Note: The thermometer placed in the milk box does not have to stay in the milk box throughout the serving period; rather, it can be placed in the box at the end of meal service and the temperature monitored and recorded at the beginning of the school day.
* *Hot Holding Units:* The temperature must be checked, and the monitoring form must be completed before any TCS food is placed in the unit. No food can be placed in a hot-holding unit until the temperature is at 135oF or hotter (or sufficient to hold foods at 135oF.) Use the manufacturer’s recommended setting to hold hot TCS at or above 135oF. Ensure that a thermometer is placed inside the unit for verifying the internal temperature of the unit. Take necessary corrective action to ensure hot TCS remain above 135oF.
  + Note: Record the temperature of the food in the first pan removed from hot holding on the Production Record in section 1- *Food temp when removed from holding*.
  + Note: Employees do not monitor the temperature of a steam table; they monitor the temperature of the food before it is placed on the steam table and record this information on the daily production record in section 1 - *Food temp when removed from holding*.

If your SFA requires both AM and PM monitoring, you may adjust the log for the unit to include additional columns to accommodate the additional monitoring on the same form; the addition of these additional monitoring columns do not require approval from your School Nutrition Consultant if the remaining information is unchanged.

Cross-contamination – Cold and dry storage areas must be monitored for signs of cross-contamination.

* *Refrigerators:* The inside of each refrigerator must be inspected to be sure all ready-to-eat/ cooked foods are stored above raw foods. Improperly stored raw foods could contaminate ready-to-eat/cooked foods. All foods should be stored at least 6 inches off the floor. Mark “No” to indicate improper storage which could contribute to cross-contamination was not observed. Mark “Yes” if improper storage or the potential for cross-contamination was observed. If “Yes”, take immediate corrective action to correct the problem and note it on the form.
* *Dry storage:* Check for signs of damage or pests, such as packages or containers with leaks or spills, water marks, or signs of rodent or insect contamination. Make sure all items are stored at least 6 inches off the floor to discourage pets. If signs of cross-contamination are observed, take immediate corrective action to correct the problem and note it on the form.

**Corrective Actions Taken** – For any item observed not meeting the required standard, corrective action must occur. Note the corrective action taken on the form in the column on the right side of page. Refer to *Part 1: Corrective Actions* for additional information.

Products Dated/FIFO – Check milk boxes, refrigerators, freezers, and dry storage to be sure products have current “use by” date (if applicable) and the oldest and earliest-received products are used first.

Daily Hand Sink Assessment:

**Hand Sinks**

* All hand sinks with the potential for being included in the environmental health inspection report must be monitored.
* Hand sinks in any designated school nutrition employee restrooms must be monitored along with those located directly in the kitchen area.
* If there are more than five sinks associated with the kitchen, additional copies of this form must be copied and completed.

**Water oF (W)**

Water at all hand sinks must be warm (100oF or hotter). Occasionally use a metal-stem thermometer to measure the temperature of the water so you know what warm water feels like. Afterwards, you can simply feel if the water is warm rather than measuring an actual temperature. If warm water is available, mark “Y”, if no, mark “N.”

**Soap (S)**

* All hand sinks must have liquid, powder, or bar soap.
* Check the soap dispensers at all hand sinks. If soap is available, mark “Y”, if no, “mark “N.”

**Towels and Tissue (T)**

* All hand sinks must have single-use paper towels, a working air dryer, or a continuous towel system supplying the user with a clean towel.
* Restrooms must also be stocked with toilet tissue.
* Check the availability of single-use towels or a working hand dryer and toilet tissue. If available, mark “Y”, if no, mark “N.”

Daily Kitchen Assessment:

**Dish Machine Sanitizing**

* **oF/ppm** – if the dish machine is a high-temperature dish machine, the final rinse temperature must be recorded. If the dish machine is a low-temperature dish machine, follow the manufacturer’s instructions for the dish machine to measure the sanitizing concentration. If the concentration is correct, use an “X” in this cell. It is difficult to get exact readings for ppm, which is why a numeric value probably cannot be recorded.
* **Pressure (usually noted in pounds per square inch or PSI)** – Check the manufacturer’s instructions to determine the proper pressure. Record the actual pressure in this cell.

**Dish Sink Set-up (ppm)** – Refer to *Part 1: Pre-Requisite Programs* for the correct water temps and/or chemical concentration. The dish sink should be set-up each morning and water temperatures should be measured to be sure the wash and rinse water is at least 110°F. Record the water temperature on the monitoring log. If a chemical sanitizer is used, the concentration must be checked using appropriate test strips. If the concentration is in the correct range, then record the ppm in this cell. If not, add more sanitizer to the sink and note this in the corrective actions column. If the three-compartment sink is refilled more than once during the day, the sanitizer concentration must be checked to ensure correct concentration but not recorded. If a booster heater is used, note the temperature of the final rinse water in the third compartment sink.

**Wipe/Spray on Sanitizer (ppm)** Bottles or buckets of chemical sanitizer should be prepared as needed and the concentration must be checked daily using appropriate test strips. If the concentration is in the correct range, then record the ppm in this cell. If not, adjust the amount of sanitizer or water in the container for the correct concentration and note this in the corrective actions column. If the containers are refilled during the day, the sanitizer concentration must be checked but not recorded.

**Clean-up** – these items serve as a reminder of general sanitation practices to be completed before leaving the facility. Mark each item with a “Yes” or “No” to indicate satisfactory completion of the task. If you answer “No” to any of the items, you must take corrective action. Record the corrective actions taken in the space beside each observation.

* **Trash** – at the end of the day, all trash must be removed from the facility.
* **Floors** – at the end of the day, all floors must be thoroughly cleaned.
* **Surfaces** – at the end of the day, all non-food-contact surfaces must be cleaned and all food-contact surfaces, cleaned and sanitized, if used during the day.

**Daily Cooling Log for Hot Time/Temperature Controlled for Safety (TCS) Foods:**

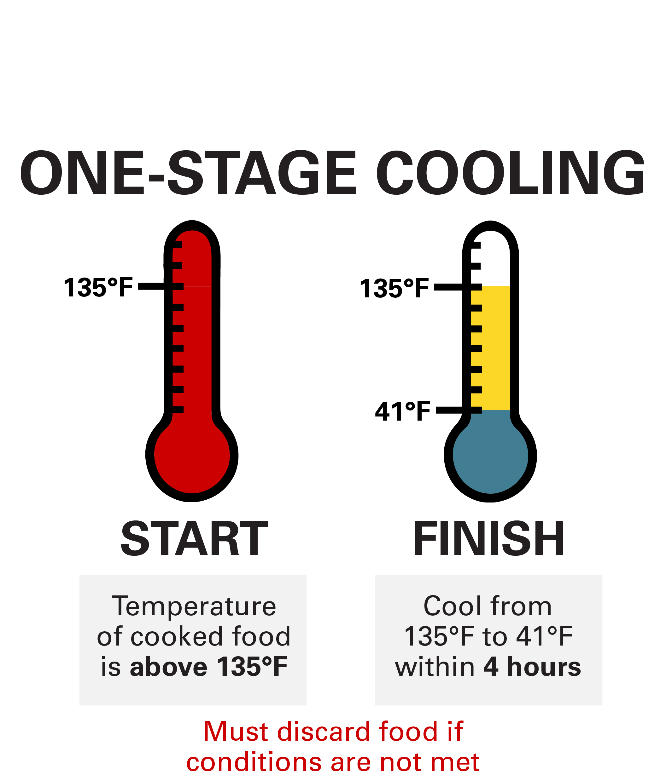
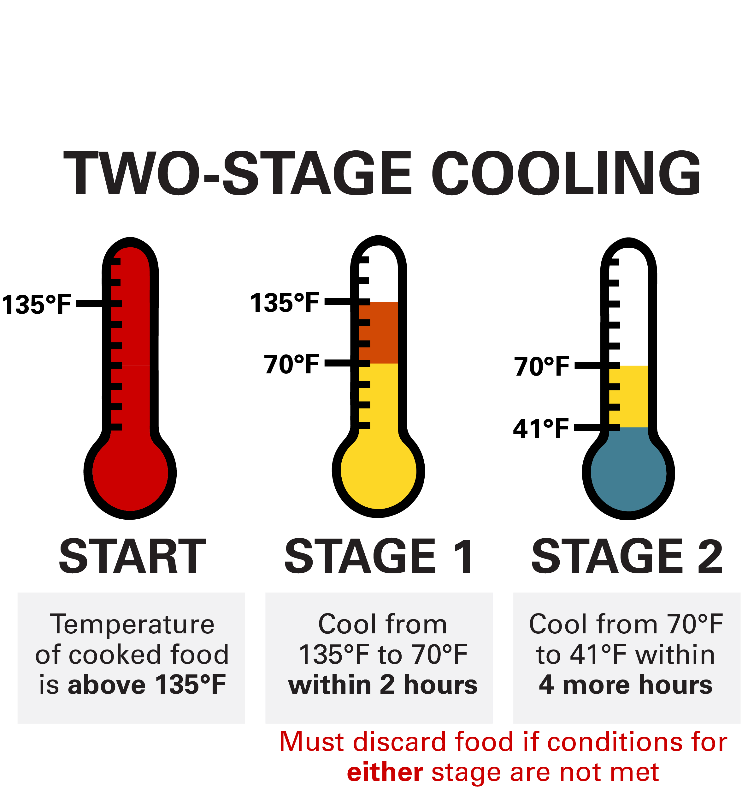
The *USDA Guidance for School Food Authorities: Developing a School Food Safety Program Based on the Process Approach to HACCP Principles* states schools must maintain records of cooking, cooling, and reheating temperatures and other CCPs in the food preparation process:

*“Foodservice employees will record temperatures and corrective actions taken on the Cooling Temperature Log. Foodservice employees will record if there are no foods cooled on any working day by indicating “No Foods Cooled” on the Cooling Temperature Log. Foodservice manager will verify that foodservice employees are cooling food properly by visually monitoring foodservice employees during the shift and reviewing, initialing, and dating the temperature log each working day.”*

We recognize school staff is usually not present 4 to 6 hours after the end of meal service; however, we must demonstrate reasonable efforts were made to cool TCS foods; therefore, the procedures below should be followed to cool foods safely.

1. Chill cooked hot food using one of these methods:
2. One-Stage: Directly from 135ºF to 41ºF or below within a total of 4 hours. The total cooling process from 135ºF to 41ºF or below may not exceed 4 hours. Take corrective action immediately if food is not chilled from 135ºF to 41ºF or below within the 4-hour cooling process.
3. Two-Stage: From 135ºF to 70ºF or below within 2 hours [first step] AND 70ºF to 41ºF or below in an additional 4 hours [second step]. The total cooling process from 135ºF to 41ºF or below may not exceed 6 hours. Take corrective action immediately if the first OR second steps are not completed, or if food is not chilled from 135ºF to 41ºF within the 6-hour cooling process.

**Discard any food not reaching 70°F or below within 2 hours after cooling has started (for two-stage cooling) OR not reaching 41°F or below within 4 hours after cooling has started (for one-stage cooling). If the temperature cannot be monitored for at least 2 hours, any food that has not reached 70°F or below by the time staff leave must be discarded. Document the cooling process on the Cooling Log *in HACCP Part 3: Monitoring Forms.***

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Examples:

* A mostly-full hotel pan of rice is taken off the serving line to save as a leftover for the next day’s meal service. The pan is taken off the serving line at 1:30 pm, loosely covered with plastic wrap, labeled with the date of preparation, and placed in the walk-in cooler to start cooling. The temperature taken at that time is 164**°**F. Before the last SN employee leaves at 2:30 pm, they check the temperature and it is 97**°**F. Since it has only been 1 hour, the temperature is above 70**°**F, and no one will be there to check the temperature at 2 hours or longer, the rice must be discarded.
* A hotel pan of diced chicken that was hot held for service but not put on the serving line is removed from hot holding at the end of service to save as a leftover for the next day. When removed from the hot holding cabinet at 12:45 pm, its temperature was 140**°**F. It is put into several smaller pans, loosely covered, labeled, and dated with the date of preparation, and pans are put in the walk-in cooler. At 2:45 pm, its temperature was 65**°**F. Although no one will be there to check it after 3:00 pm, since the temperature after 2 hours of cooling is below 70**°**F, we assume it will continue to cool quickly enough to reach 41**°**F or below within the next 4 hours (a total of 6 hours of cooling). The diced chicken can be saved and served within 72 hours.
* Hearty beef soup that was hot held for service but not put on the serving line is removed from hot holding at the end of service to save as a leftover for the next day. When removed from the hot holding cabinet at 12:15 pm, its temperature was 150**°**F. Ice paddles are used to stir the soup to help it cool faster. Then it is put into several smaller containers, loosely covered, labeled, and dated with the date of preparation, and containers are put in the walk-in cooler. At 3:30 pm, its temperature was 39**°**F. Since the temperature reaches below 41**°**F in less than 4 hours, it has cooled safely and can be saved and served within 72 hours.

**Date –** Note the date using a numeric code. For example, May 31, 2021, should be recorded as 5/31/21. If there were no foods cooled on a given day, record the date and note “no foods cooled” in the product column and manager/PIC must initial.

**Observer Initials** – The person who begins the cooling process must note their initials.

**Product** – List the name of the leftover or pre-prepared food being cooled.

**Start Time –** Write the time the cooling process was started (i.e. 9:46 AM, 12:25 PM, etc.)

**Start Temperature –** Write the food temperature measured when the cooling process began. Use a clean, sanitized, and calibrated probe-type thermometer to measure the internal temperature of the food. Monitor temperatures of products by inserting a thermometer into the center of the food and at various locations in the product.

**End Time –** Write the time the temperature was last measured for the food item. (i.e. 2:37 PM, 3:23 PM, etc.)

**End Temperature –** Write the food temperature observed at the last time it was measured during the cooling process. Use a clean, sanitized, and calibrated probe-type thermometer to measure the internal temperature of the food. Monitor temperatures of products by inserting a thermometer into the center of the food and at various locations in the product.

**Manager/PIC Initials** – The manager or the person in charge (PIC) must validate the cooling process was executed per safe food handling practices (i.e., TCS foods reached a safe temperature within the required amount of time to be saved for re-service).

Corrective Actions Taken – Note the corrective action taken, if any. A corrective action must be noted for any food discarded.

A = [One-Stage] Product did not cool directly from 135ºF to 41ºF or below within a total of 4 hours; product was discarded.

B = [Two-Stage – first step] Product did not cool from 135ºF to 70ºF or below within 2 hours; product was discarded.

C = [Two-Stage – second step] Product did not cool from 70ºF to 41ºF or below within another 4 hours; product was discarded.

Record “none” or “N/A” in A, B, and/or C if no corrective action for either or both types of corrective actions.

Refer to *Part 1: Corrective Actions* for suggested corrective actions and to the Cooling Log form footnote for the above instructions on recording corrective actions.

**Employee Illness Monitoring Log:**

When employees report an illness, complete the information on the attached Employee illness monitoring log. You do not have to use a different page for each day or for each employee. **Keep the log stored in the location indicated on the** *Section: Monitoring and Record Keeping Summary***.** Continue to use the page for the entire school year or until it is filled.

**Employee Name –** Write the name of the employee reporting the illness.

**Nature of Illness** – Check the type of illness reported by the employee.

**Date and Time of Report** – Note the date (i.e. 3/14/12) and time (i.e. 6:15 AM) the employee reports the illness.

**Action Taken** - Use the illness Guide in Section: Prerequisite Programs, Appendix A to determine the appropriate action about allowing the employee to work. Check the type of action taken.

**Date and Time of Return** - Note the date (i.e. 3/16/12) and time (i.e. 7:40 AM) the employee returns to work.

**Foodborne Illness Complaint Form:**

**Date complaint received** – Record the date the complaint was received in the cafeteria. If you receive the information from another party, then record the date they received the complaint and the date they forwarded the information to you.

**Name/Phone Number of Complainant** – Record the name and the telephone number of the individual making the complaint.

**Date Illness Occurred** – Record the date the proposed illness occurred.

**Implicated food** – Record the names of the food(s) the complainant said was (were) eaten on the day the proposed illness occurred.

**Number Ill** – Record how many individuals were reported by the complainant to be sick.

Comments – Note how the complaint was handled. Was there a review of the HACCP records on the day the proposed illness took place? Was the complaint referred to the environmental health department?

# Monthly Food Safety Inspection Forms

The monthly Food Safety Inspection is a series of four weekly forms and a pest control monitoring form. It is recommended to complete one form each week with the pest control form being completed at any time during the month.

Directions: Complete these checklists as part of your monthly food safety inspection cycle. Refer to *Part 1: Prerequisite Programs* and *Safe Food Handling* for specific information about the standards which must be met to answer “Yes”. If you answer “No” to any of the items, you must take corrective action. Record the corrective actions taken in the space beside each observation.

You are not required to complete checklists for items not applicable to your facility.

If there are only certain items on a form which do not apply, mark only those items as not applicable (N/A). For example, you do not transport any food items; therefore, you may not need to complete the Transporting section of the form.