

# Service Temperatures

**Take temperatures of all hot and cold foods as soon as they are put on the serving line.**



This Education Module meets USDA Professional Standards Code 2610.

## Definition-

Temperatures of all hot and cold foods must be taken during service to ensure that they are maintained at appropriate temperatures. Proper temperatures ensure the safety of food served to children.

## Information-

Employees who will be setting up the service line and serving food must follow appropriate procedures to reduce the amount of time that a food item is in the danger zone.

## Process for Documenting Service Temperatures-

1. Use a calibrated thermometer to take temperatures of food products.
2. Sanitize the thermometer stem with a new alcohol wipe or sanitizing agent and allow to air dry prior to taking the temperature of any food item.
3. Take temperatures of all hot foods as soon as they are put on the serving line.
4. Take temperatures of all cold foods as they are put on the serving line or salad bar.
5. Take temperature of milk before the serving line begins.
6. After each use, thermometers should be washed, rinsed and sanitized.
7. Record and initial all temperatures in the Service Temperature Record.
8. Refer to your HACCP Plan for specific times to take and record temperatures.
9. Document corrective actions according to the Standard Operating Procedures in your HACCP Plan.

## You Should Know

1. When should you take temperatures of:
  - a. Hot foods?
  - b. Cold foods?
  - c. Milk?
2. Where can you find specific times to take and record temperatures?
3. How do you prepare the thermometer for taking temperatures?