4-HOUR CLEANING AND RECEIVING LOG

4-Hour Cleaning	Actual Time		Roast E Pre-Slice Ca (Pre-Heat Pan Bo	Cleaning Log			
Schedule Window		Projected Sales for Next 30 Min.	Dollars/\$ per Roast	Pounds of Beef to Pre-Slice	Slicer (Initials)	Food & Hand Contact Surfaces (Initials)	
9 - 9:30 AM		÷	x 10 =				
1:30 - 2 PM		÷	x 10 =				
4:30 - 5 PM		÷	- x 10 =				
8 - 8:30 PM		÷	- x 10 =				
12:30 - 1 AM		÷	x 10 =				
4:30 - 5 AM		÷	x 10 =				

IMPORTANT: The scheduled window for the 4-hour cleaning tasks is 30 minutes, this window is a recommended time to complete the tasks. When the 4-hour cleaning tasks are completed, document the time in the actual time box.

In the event you are late to complete the cleaning during the recommended window, document the actual time completed and then resume following the recommended scheduled windows.

RECEIVING LOG FOR DELIVERY DAYS - if any violations are observed, refuse product and contact distributor.

Dry Stock - Check receiving conditions for signs of pest activity, wet or damaged packaging. **Frozen** - Check receiving conditions of all frozen product, note any signs of thawing or refreezing.

Refrigerated - Check receiving conditions of all products, and log two refrigerated product temperatures.

Receiving Signs of pests, do prod	
YES	NO

Frozen Product Thawed or Signs of Refreezing							
YES	NO						

Refrigerated Product								
Temp < 41°	Product #1	Temp < 41°						
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4-HOUR TEMPERATURE LOG

Restaurant #	
Date	

Temperature Corrective Action Code:						
1. Discarded product	5. Called maintenance / Supervisor					
2. Reheated product	6. Moved to cooler / chilled					
3. Adjusted temperature	7. Fry Freezer is in defrost mode					
4. Moved product to working equipment	8. Changed sanitizer, tested correctly					

	Auditor's Initials													
	Product/Equipment	Target	9-9:30 AM	ACTUAL	1:30-2 PM	ACTUAL	4:30-5 PM	ACTUAL	8-8:30 PM	ACTUAL	12:30-1 AM	ACTUAL	4:30-5 AM	ACTUAL
			Temp or PPM	Code	Temp or PPM	Code	Temp or PPM	Code	Temp or PPM	Code	Temp or PPM	Code	Temp or PPM	Code
	Chicken Fillet			Check temperature on first Chicken Fillet cooked. *If the first cook is below 165°F a second check must be performed and recorded in the recheck section. Check Dish Machine Sanitizer								RE-CHECK	RE-CHECK	
	Dish Machine Sanitizer	50 - 100 PPM				on first run of dish machine. *If the PPM is not in the range, a recheck must be performed and recorded in the recheck section.							RE-CHECK	RE-CHECK
z	Comp Sink Sanitizer	200 PPM												
뽀	Walk-In Cooler	34°F - 40°F												
KITCHEN	Freezer	0°F +/- 10°F												
	Beef Oven	200°F												
	Convection/Cadco Oven	325°F												
	Sanitizer Pans	200 PPM												
	Cheese Sauce	Min 140°F												
111	Beef in Holding Cabinet	Min 138°F												
	Chicken in Hold Cabinet	Min 140°F												
BACKLINE	A Product in Heated Drawer	Min 140°F												
m	Coldwell #1 Ingredients Swiss Cheese / Tomatoes	34°F - 41°F												
	Coldwell #2 Ingredients Turkey / Gyro Sauce	34°F - 41°F												
	Reach-In Ingredients Tempered Burgers	34°F - 41°F												
Ш	Fry Freezer	0°F +/- 10°F												
FRONTLINE	Fryer	350°F												
	Sanitizer Pans	200 PPM												
	Frontline Refrigeration Internal Temperature	34°F - 41°F												
	Shake Mix	34°F - 41°F												
·	LTO:													