

DATE: _____

SR _____

Level _____

OUTDOOR GRILLING HACCP WORKSHEET

(ONE SHEET MUST BE FILLED OUT FOR EACH FOOD ITEM TO BE GRILLED)

NAME OF FACILITY: _____

FACILITY ADDRESS: _____

FOOD ITEM: _____

A. PURCHASING

SOURCE: _____

B. RECEIVING/STORAGE

(CIRCLE ONE)

IN WHAT STATE IS FOOD ITEM WHEN RECEIVED?

Frozen* Refrigerated Room temperature

***IF FROZEN, METHOD OF THAWING:**

(CIRCLE ONE)

A) In the refrigerator B) Under cold running water
(<70°F)

C) In the microwave D) During grilling process
(Must be followed immediately by cooking)

TEMPERATURE(S) OF REFRIGERATION UNIT WHERE FOOD ITEM WILL BE STORED PRIOR TO COOKING: _____

C. COOKING

THIS FOOD MUST BE COOKED TO AN INTERNAL TEMPERATURE OF: _____ °F FOR A MINIMUM OF 15 SECONDS

DIAL STEM THERMOMETERS:

CALIBRATED ON A _____ BASIS

SEVERAL DIAL STEMS ONSITE? (enough for at least one outside for grilling and one inside for food service operations)

YES / NO

METHOD OF FOOD PROTECTION:

CANOPY/ROOF OVER GRILLING AREA GRILL COVER

D. HOT HOLDING

(if applicable)

FOOD COOKED FOR:

(CIRCLE ONE)

A) Immediate service B) Hot holding

IF FOOD WILL BE HELD HOT FOR SERVICE, WHERE WILL HOT HOLDING TAKE PLACE? _____

DATE: _____

SR _____

Level _____

METHOD OF HOT HOLDING _____
MINIMUM TEMPERATURE FOOD WILL BE HELD HOT _____

E. COOLING/REHEATING

(Cooling and reheating of leftover grilled foods is only allowed by those food service establishments categorized as a Level 1 risk level. Level 2 facilities may not cool and/or reheat leftovers)

WILL THIS FOOD BE COOLED? YES / NO REHEATED? YES / NO

METHOD OF COOLING _____

METHOD OF REHEATING _____

E. GENERAL REQUIREMENTS

FSSMC* _____

(*Required whenever outdoor grilling is taking place)

METHOD OF SANITIZING _____

Print Name: _____

Signature: _____