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?________________________________________________________
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: ____________________________________________________________________