



**GEORGIA DEPARTMENT OF PUBLIC HEALTH
Food Service Establishment Inspection Report**

Establishment Name: Utopian Academy of Arts
 Address: 2750
 City: Ellenwood Time In: 11:20 AM / PM Time Out: 12:50 AM / PM
 Inspection Date: 4/21/20 CFSM: Boyer

CURRENT SCORE **CURRENT GRADE**

93 A

Purpose of Inspection: Routine Follow-up Initial
 Issued Provisional Permit Temporary
 Risk Type: 1 2 3 Permit#: 031-03406

Last Score	Grade	Date
100	A	4/17/20
Prior Score	Grade	Date
100	A	3/13/20

SCORING ND GRADING: A=90-100 B=80-89 C=70-79 U<69

Risk Factors are important practices or procedures as the most contributing factors in foodborne illness outbreaks. Public Health Interventions are control measures to prevent illness or injury.

FOODBORNE ILLNESS RISK FACTORS AND PUBLIC HEALTH INTERVENTIONS

(Mark designated compliance status (IN, OUT, NA, or NO) for each numbered item. For items marked OUT, mark COS or R for each item as applicable.)

IN	OUT	NA	NO	COS	R	Points
1 IN OUT NA NO Supervision 4 points						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1-2A PIC present, demonstrates knowledge, performs duties
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			1-2B Certified Food Protection Manager
2 IN OUT NA NO Employee Health, Good Hygienic Practices, Preventing Contamination by Hands 9 points						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1A Proper use of restriction & exclusion
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1B Hands clean and properly washed
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			2-1C No bare hand contact with ready-to-eat foods or approved alternate method properly followed
3 IN OUT NA NO Approved Source 9 points						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1A Food obtained from approved source
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1B Food received at proper temperature
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1C Food in good condition, safe, and unadulterated
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			3-1D Required records: shellstock tags, parasite destruction
4 IN OUT NA NO Protection From Contamination 9 points						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-1A Food separated and protected
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-1B Proper disposition of returned, previously served, reconditioned, and unsafe food
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-2A Food stored covered
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			4-2B Food-contact surfaces: cleaned & sanitized

IN	OUT	NA	NO	COS	R	Points
5 IN OUT NA NO Cooking and Reheating of TCS Foods, Consumer Advisory 9 points						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5-1A Proper cooking time and temperatures
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			5-1B Proper reheating procedures for hot holding
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			5-2 Consumer advisory provided for raw and undercooked foods
6 IN OUT NA NO Holding of TCS Foods, Date Marking of TCS Foods 9 points						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1A Proper cold holding temperatures
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1B Proper hot holding temperatures
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-1C Proper cooling time and temperature
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			6-1D Time as a public health control: procedures and records
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			6-2 Proper date marking and disposition
7 IN OUT NA NO Highly Susceptible Populations 9 points						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			7-1 Pasteurized foods used: Prohibited foods not offered
8 IN OUT NA NO Chemicals 4 points						
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			8-2A Food additives: approved and properly used
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			8-2B Toxic substances properly identified, stored, used
9 IN OUT NA NO Conformance with Approved Procedures 4 points						
<input type="radio"/>	<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>			9-2 Compliance with variance, specialized process and HACCP plan

GOOD RETAIL PRACTICES

(Mark the numbered item OUT, if not in compliance. For items marked OUT, mark COS or R for each item as applicable. R = Repeat Violation of the same code provision = 1 point)
 Good Retail Practices are preventive measures to control the introduction of pathogens, chemicals, and physical objects into foods.

IN	OUT	NA	NO	COS	R	Points
10 OUT Safe Food and Water, Food Identification 3 points						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10A. Pasteurized eggs used where required
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10B. Water and ice from approved source
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10C. Variance obtained for specialized processing methods
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			10D. Food properly labeled; original container
11 OUT Food Temperature Control 3 points						
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			11A. Proper cooling methods used: adequate equipment for temperature control
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			11B. Plant food properly cooked for hot holding
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			11C. Approved thawing methods used
<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>	<input type="radio"/>			11D. Thermometers provided and accurate
12 OUT Prevention of Food Contamination 3 points						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12A. Contamination prevented during food preparation, storage, display
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12B. Personal cleanliness
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12C. Wiping cloths: properly used and stored
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			12D. Washing fruits and vegetables
13 OUT Postings and Compliance with Clean Air Act 1 point						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			13A. Posted: Permit/Inspection/Choking Poster/Handwashing
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			13B. Compliance with Georgia Smoke Free Air Act

IN	OUT	NA	NO	COS	R	Points
14 OUT Proper Use of Utensils 1 point						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14A. In-use utensils: properly stored
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14B. Utensils, equipment and linens: properly stored, dried, handled
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14C. Single-use/single-service articles: properly stored, used
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			14D. Gloves used properly
15 OUT Utensils, Equipment and Vending 1 point						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			15A. Food and nonfood-contact surfaces cleanable, properly designed, constructed, and used
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			15B. Warewashing facilities: installed, maintained, used; test strips
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			15C. Nonfood-contact surfaces clean
16 OUT Water, Plumbing and Waste 2 points						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			16A. Hot and cold water available; adequate pressure
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			16B. Plumbing installed; proper backflow devices
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			16C. Sewage and waste water properly disposed
17 OUT Physical Facilities 1 point						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17A. Toilet facilities: properly constructed, supplied, cleaned
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17B. Garbage/refuse properly disposed; facilities maintained
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17C. Physical facilities installed, maintained, and clean
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			17D. Adequate ventilation and lighting; designated areas used
18 OUT Pest and Animal Control 3 points						
<input type="radio"/>	<input checked="" type="radio"/>	<input type="radio"/>	<input type="radio"/>			18. Insects, rodents, and animals not present

Person in Charge (Signature) [Signature] (Print) 4-21 Jamelle B. Date: 4/21/20
 Inspector (Signature) [Signature] Follow-up: YES NO Follow-up Date: / /

Food Service Establishment Inspection Report Addendum

Violations cited in this report must be corrected within the time frames specified below, or as stated in the Georgia Department of Public Health Rules and Regulations Food Service Chapter 511-6-1, Rule .10 subsections (2)(h) and (i).

Establishment <u>Utopian Academy of the Arts</u>	Permit # <u>031-0674610</u>	Date <u>4/21/2020</u>
Address <u>2750 Forest Pkwy</u>	City/State <u>Ellenwood</u>	Zip Code <u>30294</u>

TEMPERATURE OBSERVATIONS

Item/Location	Temp	Item/Location	Temp	Item/Location	Temp
Steam Well 1	202°F	Wormer 1		Steam Well 2	
Kale salad	41°F	Rice	156°F	Rice	154°F
Chicken fajita	177°F	Rice	153°F	Kale salad	41°F
Rice	182°F	Wormer 2		R.T.C.	
R.T.C.		Chicken fajita	171°F	Chocolate Milk	39°F
Yogurt	39°F	Wormer 3		Yogurt	39°F
		Rice	156°F		

OBSERVATIONS AND CORRECTIVE ACTIONS

Item Number	Observations and Corrective Actions
	WLC
	WLF
	Sliced American cheese 100°F
	115 - 260°F
	Breaded chicken 41°F
	Milk Box 1
	BBQ chicken 39°F
	Whole Milk 41°F
	Milk Box 2
	Strawberry Milk 41°F
	2-511-6-1-03(d)(2) - Observed food employee eating in main kitchen over prep counter. Observed open beverage on prep counter in main kitchen. Advised P.E. that food employee's shall consume food only in designated areas separate from prep and serving areas. Also advised P.E. that food employee's shall drink from a single service beverage cup with a secure lid and straw. P.E. had food employee stop eating food and discard open beverage. Corrected on site.
	11A - 511-6-1-01(b)(c) - Observed Kale salad cooling in an improper ice bath. ^{Only one layer of ice.} Advised P.E. proper cooling ^{new} methods.
	- Observed employee health policy 1/ vomit / stool

Person in Charge (Signature) <u>[Signature]</u>	Date <u>4-21-20</u>
Inspector (Signature) <u>[Signature]</u>	Date <u>4/21/20</u>

CORRECTIVE ACTION PLAN

Health Inspection Response Report

Site Information

Site: Ellenwood Campus
Lead: Michael Sanders
Inspection Date: April 22, 2026
Current Score: 93

Manager: Director of Nutrition, Janelle Boyer
Inspecting Agency: Clayton County Public Health
Previous Scores: 100

1. Summary of Inspection

The health inspection was conducted during active meal production and service for both elementary and middle school students, in alignment with the National School Lunch Program (NSLP) and Community Eligibility Provision (CEP) operations.

At the time of inspection, staff were fully engaged in food production activities, including:

- Preparing and cooking menu items
- Loading serving lines for meal service
- Thawing food items in accordance with production schedules
- Washing and cutting fresh produce
- Preparing salads and satellite meals
- Operating multiple pieces of hot and cold holding equipment

All staff were present and actively performing assigned duties during the inspection.

2. Identified Violations

Violation Code	Description	Risk Level
2-2B	Improper eating, drinking, or use of tobacco in food preparation areas	Priority
11A	Improper cooling methods; inadequate temperature control	Priority

3. Root Cause Analysis

Violation Code: 2-2B – Employee Practices

During the inspection, staff were observed:

- Consuming beverages from open containers without lids or straws
- Sitting on chairs within the food production area
- Eating food at or near preparation surfaces

These practices are not compliant with Georgia Food Service Rules and Regulations as well as the FDA Food Code, which require:

- Employees may only drink from closed, spill-proof containers with lids and straws
- Eating and drinking must occur in designated areas away from food preparation
- Food preparation areas must be protected from contamination

Root Cause:

Failure to consistently adhere to established food safety procedures and designated break protocols, increasing the risk of cross-contamination and employee safety hazards.

Violation Code: 11A – Time and Temperature Control for Safety (TCS Foods)

Kale salad was observed holding at 43°F–44°F, exceeding the required cold holding temperature of 41°F or below, as required by the FDA Food Code and by the Georgia Department of Public Health.

Additionally:

- The product was not placed in an effective ice bath or rapid cooling method
- Preparation timing did not support proper temperature control prior to service

Root Cause:

Inadequate compliance with Time and Temperature Control for Safety procedures, including improper cooling methods and insufficient pre-planning for cold food preparation. This creates a risk for bacterial growth and foodborne illness.

4. Immediate Corrective Actions Taken

- All chairs will be removed from the kitchen and food production areas to eliminate safety hazards and ensure compliance with sanitation standards
- Staff have been instructed that all meal and rest breaks must occur outside of food preparation and service areas
- Consumption of food in production areas has been prohibited, except for controlled tasting as part of standard food preparation procedures

- All cold food items will be prepared in advance (when applicable) and maintained under proper refrigeration at 41°F or below until service
 - Staff received immediate retraining on:
 - Proper cooling methods
 - Cold holding requirements
 - Time and Temperature Control for Safety (TCS) standards
-

5. Corrective Actions Moving Forward

- Action: Retrain all staff on Time and Temperature Control for Safety (TCS), including proper cooling, cold holding, and monitoring procedures
 - Responsible: All Nutrition Staff
 - Timeline: April 22, 2026 – August 3, 2026 (ongoing reinforcement)
 - Action: Enforce policy prohibiting eating and drinking in food preparation areas (except approved tasting procedures)
 - Responsible: All Nutrition Staff
 - Timeline: Effective immediately and ongoing
 - Action: Require all staff to take scheduled meal and rest breaks in designated non-production areas only
 - Responsible: All Nutrition Staff
 - Timeline: Effective immediately and ongoing
-

6. Staff Expectations & Accountability

All staff are expected to comply with:

- Georgia Department of Public Health Food Service Rules (Chapter 511-6-1)
- FDA Food Code
- USDA School Nutrition Program regulations, including NSLP and CEP operational standards

Staff must:

- Follow all food safety and sanitation procedures at all times
 - Maintain proper personal hygiene and safe food handling practices
 - Immediately report concerns or uncertainties regarding procedures
 - Accept accountability for maintaining a safe and compliant food service environment
-

7. Monitoring & Verification Plan

- Daily Monitoring:
 - Continuous temperature checks during meal preparation and service
 - Completion of temperature logs for all TCS foods
 - Active supervision of staff compliance with break and sanitation policies
- Weekly Review:
 - Review of temperature logs and corrective actions with staff
 - Reinforcement of compliance expectations
- Internal Audits:
 - Monthly audits conducted by the Director of Nutrition
 - Weekly check-ins with site lead
 - Documentation maintained for all reviews and corrective actions
- Target Goal: Maintain a 100% health inspection score and full regulatory compliance

8. Follow-Up Review Date

Scheduled Follow-Up: May 21, 2026

9. Manager Statement

Maintaining the highest standards of food safety, sanitation, and regulatory compliance is a top priority for our school nutrition program. While our team has consistently demonstrated strong performance, this inspection identified areas requiring immediate improvement and renewed focus.

We acknowledge that lapses in adherence to established procedures contributed to these findings. As a result, we are reinforcing expectations, strengthening training, and increasing accountability measures to ensure full compliance with state and federal regulations.

Our team is committed to corrective action, continuous improvement, and delivering safe, high-quality meals to all students in accordance with USDA and Georgia Department of Public Health standards.

Lead Signature: _____

Date: 4-22-26

Supervisor Signature: _____

Date: 4-22-26

Attachments: Updated HACCP Standards of Operation and Updated Log for record keeping.

Procedure 010	Cooling Time/Temperature Control for Safety Foods
Classification: HACCP	Update: 12/2023 Effective: 01/2023
Level: School	Page 1 of 2

Purpose: To prevent foodborne illness by ensuring that all time/temperature control for safety foods are cooled properly

Level: Nutrition employees who prepare or serve food.

Keynote: Cross Contamination, Temperatures, Cooling, Holding, Time/Temperature Control for Safety Foods, TCS Foods

Procedure:

1. Follow state or local health department requirements.
2. Modify menus, production schedules, and staff work hours to allow for implementation of proper cooling procedures.
3. Prepare and cool food in small batches.
4. Chill food rapidly using an appropriate cooling method:
 - Place food in shallow containers no more than 2 inches deep and uncovered on the top shelf in the back of the walk-in or reach-in cooler.
 - Use a quick-chill unit such as a blast chiller.
 - Stir the food in a container placed in an ice water bath.
 - Add ice as an ingredient.
 - Separate food into smaller or thinner portions.
 - Pre-chill ingredients and containers used for making bulk items such as salads.
5. Follow the *FDA Food Code*, chill cooked, hot food from:
 - 135 °F to 70 °F within 2 hours. Take corrective action immediately if food is not chilled from 135 °F to 70 °F within 2 hours.
 - 70 °F to 41 °F or below in remaining time. The total cooling process from 135 °F to 41 °F may not exceed 6 hours. Take corrective action immediately if food is not chilled from 135 °F to 41 °F within the 6-hour cooling process.
6. Chill prepared, ready-to-eat foods such as tuna salad and cut melons from 70 °F to 41 °F or below within 4 hours. Take corrective action immediately if ready-to-eat food is not chilled from 70 °F to 41 °F within 4 hours.

Monitoring:

1. Use a clean, sanitized, and calibrated probe thermometer to measure the internal temperature of the food during the cooling process.
2. Monitor temperatures of products every hour throughout the cooling process by inserting a probe thermometer into the center of the food and at various locations in the product.

Corrective Action:

1. Retrain any employee found not following the procedures in this SOP.
2. Reheat cooked, hot food to 165 °F for 15 seconds and start the cooling process again using a different cooling method when the food is:
 - Above 70 °F and 2 hours or less into the cooling process; and
 - Above 41 °F and 6 hours or less into the cooling process.
3. Discard cooked, hot food immediately when the food is:

- Above 70 °F and more than 2 hours into the cooling process; or
 - Above 41 °F and more than 6 hours into the cooling process.
3. Use a different cooling method for prepared ready-to-eat foods when the food is above 41 °F and less than 4 hours into the cooling process.
 4. Discard prepared ready-to-eat foods when the food is above 41 °F and more than 4 hours into the cooling process.

Verification of Record Keeping:

Nutrition employees will record temperatures and corrective actions taken on the Cooling Temperature Log. Nutrition employees will record if there are no foods cooled on any working day by indicating "No Foods Cooled" on the Cooling Temperature Log. The Nutrition direct supervisor will verify that nutrition employees are cooling food properly by visually monitoring nutrition employees during the shift and reviewing, initialing, and dating the temperature log each working day. The Cooling Temperature Logs are to be kept on file for a minimum of 5 years.

Procedure 012	Hot and Cold Holding for Time/Temperature Control for Safety Foods
Classification: HACCP	Update: 12/2023 Effective: 01/2023
Level: School	Page 1 of 1

Purpose: To prevent foodborne illness by ensuring that all time/temperature control for safety foods are held under the proper temperature.

Level: Nutrition employees who prepare and serve food.

Keynote: Cross Contamination, Temperatures, Holding, Hot Holding, Cold Holding, Storage, Time/Temperature Control for Safety Foods, TCS Foods

Procedure:

1. Follow state or local health department requirements.
2. If state or local health department requirements are based on the *FDA Food Code*:
 - Hold hot foods at 135 °F or above
 - Hold cold foods at 41 °F or below
3. Preheat steam tables and hot boxes.

Monitoring:

1. Use a clean, sanitized, and calibrated probe thermometer to measure the temperature of the food.
2. Take temperatures of foods by inserting the thermometer near the surface of the product, at the thickest part, and at other various locations.
3. Take temperatures of holding units by placing a calibrated thermometer in the coolest part of a hot holding unit or warmest part of a cold holding unit.
4. For hot foods held for service:
 - Verify that the air/water temperature of any unit is at 135 °F or above before use.
 - Reheat foods in accordance with the Reheating for Hot Holding SOP.
 - All hot time/temperature control for safety foods should be 135 °F or above before placing the food out for display or service.
 - Take the internal temperature of food before placing it on a steam table or in a hot holding unit and at least every 2 hours thereafter.
5. For cold foods held for service:
 - Verify that the air/water temperature of any unit is at 41 °F or below before use.
 - Chill foods, if applicable, in accordance with the Cooling Time/Temperature Control for Safety Foods SOP.
 - All cold time/temperature control for safety foods should be 41 °F or below before placing the food out for display or service.
 - Take the internal temperature of the food before placing it onto any salad bar, display cooler, or cold serving line and at least every 2 hours thereafter.
6. For cold foods in storage:
 - Take the internal temperature of the food before placing it into any walk-in cooler or reach-in cold holding unit.
 - Chill food in accordance with the *Cooling Time/Temperature Control for Safety Foods SOP* if the food is not 41 °F or below.
 - Verify that the air temperature of any cold holding unit is at 41 °F or below before use and at least every 4 hours thereafter during all hours of operation.

Procedure 012 continued page 2 of 2

Corrective Action:

1. Retrain any school nutrition employee found not following the procedures in this SOP.
2. For hot foods:
 - Reheat the food to 165 °F for 15 seconds if the temperature is found to be below 135 °F and the last temperature measurement was 135 °F or higher and taken within the last 2 hours. Repair or reset holding equipment before returning the food to the unit, if applicable.
 - Discard the food if it cannot be determined how long the food temperature was below 135 °F.
3. For cold foods:
 - Rapidly chill the food using an appropriate cooling method if the temperature is found to be above 41 °F and the last temperature measurement was 41 °F or below and taken within the last 2 hours:
 - Place food in shallow containers (no more than 4 inches deep) and uncover on the top shelf in the back of the walk-in or reach-in cooler.
 - Stir the food in a container placed in an ice water bath.
 - Separate food into smaller or thinner portions.
4. Discard the food if it cannot be determined how long the food temperature was above 41 °F.

Verification and Record Keeping:

Nutrition employees will record temperatures of food items and document corrective actions taken on the Hot and Cold Holding Temperature Log. A designated employee will record air temperatures of coolers and cold holding units on the Refrigeration Logs. The nutrition direct supervisor will verify that nutrition employees have taken the required holding temperatures by visually monitoring nutrition employees during the shift and reviewing the temperature logs at the close of each day. The temperature logs are to be kept on file for a minimum of 5 years.

Temperature Log- Cold Holding Serving Line



Week _____ Month _____ Year _____

	Item	1stTemp	2nd Temp	3rd Temp	Initial	Note
Grain						
Fruit						
Vegetable 1						
Vegetable 2						
	Item	1stTemp	2nd Temp	3rd Temp	Initial	Note
Grain						
Fruit						
Vegetable 1						
Vegetable 2						
Meat/MMA						
	Item	1stTemp	2nd Temp	3rd Temp	Initial	Note
Grain						
Fruit						
Vegetable 1						
Vegetable 2						
Meat/MMA						
	Item	1stTemp	2nd Temp	3rd Temp	Initial	Note
Grain						
Fruit						
Vegetable 1						
Vegetable 2						
Meat/MMA						
	Item	1stTemp	2nd Temp	3rd Temp	Initial	Note
Grain						
Fruit						
Vegetable 1						
Vegetable 2						
Meat/MMA						