Equipment and Product Temperature Check:

Temperatures should be taken for each time period (before 11AM - Shift Change - 8PM). You should be using a digital Thermometer that is being sanitized between each testing of product. Equipment temperatures should be recorded using the thermometer from inside each piece of equipment with the exception being the Crescor, where you can use the temperature gauge.

		Equipment				Product			
	Ideal Temperature	Freezer 0 - 10º	Walk-in Under 41º	Retarder Under 41º	Crescor 155 - 165º	Ham Under 41º	Beef Under 41º	It Sausage Under 41º	Pepperoni Under 41º
Tuesday	**Before 11 AM**								
	Shift Change								
	8PM								
Wednesday	**Before 11 AM**								
	Shift Change								
	8PM								
Thursday	**Before 11 AM**								
	Shift Change								
	8PM								
Friday	**Before 11 AM**								
	Shift Change								
	8PM								
Saturday	**Before 11 AM**								
	Shift Change								
	8PM								
Sunday	**Before 11 AM**								
	Shift Change								
	8PM								
Monday	**Before 11 AM**								
	Shift Change								
	8PM								