

**Fort Worth ISD Child Nutrition Services**

**Field Trip Temperature Log Sheet**

School Name: \_\_\_\_\_ Teacher: \_\_\_\_\_

Date of Field Trip: \_\_\_\_\_ Lunch Time: \_\_\_\_\_

HACCP (Hazard Analysis Critical Control Points) dictates that we must keep milk and food cold while attending field trips. We ask that you keep the lunches and milk in coolers until service time. **Please record the temperature of the cooler just before service.** Return this log completed along with the cooler and the thermometer to the Cafeteria Manager. We appreciate your cooperation to ensure the safety of our students. You may ask your Cafeteria Manager how to properly take temperatures.

**\*\*Keep Food Out of the "Danger Zone"** - Never leave food out of refrigeration over 2 hours. If the temperature is above 90 °F, food should not be left out more than 1 hour. Keep cold food cold - at or below 40 °F. Place food in containers on ice.

Food Item	Temperatures		Printed Name and Initials
	Temperature before service	Temperature after service	
Entree: _____			
Milk Cartons			
Vegetable #1: _____			
Vegetable #2: _____			
Fruit #1: _____			
Fruit #2: _____			

**Please sign when returned and form is completed:**

\_\_\_\_\_  
Teacher Signature

\_\_\_\_\_  
Date

\_\_\_\_\_  
Cafeteria Manager Signature

