

RISK MANAGEMENT DATA LOG - COOKING

For use of this form, see DA PAM 30-22; the proponent agency is DCS, G4.

1. DATE (YYYYMMDD)	2. MEAL <input type="checkbox"/> BREAKFAST <input type="checkbox"/> LUNCH <input type="checkbox"/> DINNER <input type="checkbox"/> OTHER _____
--------------------	---

PROCESS COOKING AND/OR REHEATING LEFTOVERS CATEGORY 1 ($\geq 145F$) 2 ($\geq 155F$) 3 ($\geq 165F$)	3a. MONITORED BY 3b. TITLE	3c. UNIT
--	-----------------------------------	----------

4. FOOD/MENU ITEM AND CATEGORY	5. EQUIPMENT NAME	6. TIME	7. INTERNAL TEMP (F)	8. CONTINUE COOKING	9. CORRECTIVE ACTION <i>Mandatory for non-compliance</i>
CAT:				<input type="checkbox"/>	
				<input type="checkbox"/>	
				<input type="checkbox"/>	
				<input type="checkbox"/>	
CAT:				<input type="checkbox"/>	
				<input type="checkbox"/>	
				<input type="checkbox"/>	
				<input type="checkbox"/>	
CAT:				<input type="checkbox"/>	
				<input type="checkbox"/>	
				<input type="checkbox"/>	
				<input type="checkbox"/>	
CAT:				<input type="checkbox"/>	
				<input type="checkbox"/>	
				<input type="checkbox"/>	
				<input type="checkbox"/>	
CAT:				<input type="checkbox"/>	
				<input type="checkbox"/>	
				<input type="checkbox"/>	
				<input type="checkbox"/>	
CAT:				<input type="checkbox"/>	
				<input type="checkbox"/>	
				<input type="checkbox"/>	
				<input type="checkbox"/>	

Spot check internal cooking temperatures at end of programmed cooking cycle.
Continue cooking if temperature standard not achieved. Make a note in the comments and take a follow-up temperature.