

### 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 _____
--------------------	---

<b>PROCESS</b> COOKING AND/OR REHEATING LEFTOVERS  <b>CATEGORY</b> 1 (≥ 145F) 2 (≥ 155F) 3 (≥ 165F)	3a. MONITORED BY	3c. UNIT
	3b. TITLE	

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"/>	
CAT:				<input type="checkbox"/>	
CAT:				<input type="checkbox"/>	
CAT:				<input type="checkbox"/>	
CAT:				<input type="checkbox"/>	
CAT:				<input type="checkbox"/>	
CAT:				<input type="checkbox"/>	
CAT:				<input type="checkbox"/>	
CAT:				<input type="checkbox"/>	
CAT:				<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.**