

Date	Arrival Time	Temperature upon arrival	Foods tested	Temperature when served OR reheated	Initials

Guidelines:

- **Frequent and thorough hand washing** is the first line of defense in preventing foodborne illness. Disposable gloves provide an additional barrier to contamination, but are not a substitute for hand washing.
- **Handle foods safely.** Avoid bare hand contact with ready-to-serve foods and food contact surfaces. Use disposable gloves, tongs, napkins, or other tools to handle food. Be sure to first wash hands thoroughly to avoid contaminating the gloves. Gloves used to handle food are for single use only and can never be washed and re-used.
- [NE DHHS Title 391](#) 3-006.29 Food Safety: The licensee must ensure that the center complies with the [Food Code](#) whenever food is prepared and/or served on the premises of the center.
- **Temperature of catered meals** must be monitored and recorded daily. Use a metal stem probe or instant read food thermometer to check temperatures of [*TCS foods](#). Temperatures upon arrival must be:
 - Cold foods: 41°F or below
 - Hot foods: 135°F or above

Contact your caterer if required temperatures are not met at the time of arrival.

- **Food must be served promptly** after cooking or be maintained at temperatures that minimize bacteria growth. Bacteria multiplies quickly in [*TCS foods](#) in the “danger zone” of 41°F and 135°F. When cooked food will not be served immediately, it is essential to hold it properly (above 135°F) or to cool it to 41°F quickly using an ice bath or in shallow containers. Food must be cooled from 135°F to 70°F within two hours and then from 70°F to 41°F within 4 hours.
- The operator or person in charge of food preparation shall hold a [Prep/Cook Food Handler or Food Manager Permit](#) issued per the [Lincoln Food Code \(L.M.C 8.20\)](#).

***TCS foods.** Time/temperature Control for Safety (TCS) foods were previously referred to as “potentially hazardous foods”. TCS foods require special care in storing, cooking, refrigerating and heating.

For a fillable Food Temperature Log with live feeds go to the city webpage at <http://www.lincoln.ne.gov/health>, keyword search: childcare health