

FRESH BEEF



BOOKLET



This booklet helps you serve safe food, meet McDonald's quality standards and Health Department requirements.



The McDonald's Food Safety Booklet

Months:

_____ - _____

Store # or Location:

Fresh Beef

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NEW

- Updated Sausage and Steak Quality Standards – Page 7 and on Daily Food Safety Checklist
- Updated Monthly Food Safety Procedures Verification

Directions for Completing the Daily Food Safety Checklist

The *Daily Food Safety Checklist* is a tool for verifying your restaurant's compliance with the most important food safety temperatures, standards, and procedures and for meeting health department requirements. The completed checklist must be kept for at least 60 days. Keep in mind that the checklist is only the minimum requirement. Under no circumstance should food be served if it does not meet food safety standards. Managers and crew members must be trained to recognize food safety risks throughout the day and take immediate and appropriate corrective action.

People Responsible for Completing

The kitchen manager, or another person who has been trained and verified to complete the checklist, must sign their name for each section they complete.

The General Manager must review and verify that the *Daily Food Safety Checklist* has been completed and then sign the checklist.

Completing Each Section of the Daily Food Safety Checklist

The *Daily Food Safety Checklist* must be used throughout the day because it has specific procedures for testing start-up, breakfast and regular menu products. Start-up should be completed as early in the day as possible. Note that probed food is acceptable to serve to customers if the pyrometer probe has been sanitized before use.

- Breakfast menu internal temperature checks after cooking sausage, breakfast steak, round eggs and McChicken or breakfast chicken (if being served during breakfast) must be completed before the peak and no later than one hour after the start of breakfast menu operations.
- Regular menu internal temperature checks after cooking beef patties, fish and chicken products must be completed before the peak and no later than one hour after transition from breakfast to regular menu operations.
- Internal temperature checks for all day breakfast products (sausage patties and round eggs) must be completed before the peak and no later than 1 hour after the start of regular menu operations. Temperature checks must be done if:
 - Cooking sausage patties on a different grill platen than during breakfast operations
 - Cooking round eggs in the cold zone for 2-platen grills or
 - Cooking round eggs on the egg cooker that was not used during breakfast operations
- Make sure the pyrometer is working properly.
- Sanitize the pyrometer either by wiping it with a clean, sanitizer-soaked towel or by dipping the tip in a cup filled with Kay-5 Sanitizer solution for at least one minute. Discard the used towel into the soiled towel bucket after use.
- Use test strips to make sure sanitizer solutions are at their correct concentration so they are effective. Refer to the *Planned and Daily Maintenance* chapter of the O&T for specific instructions on checking and maintaining appropriate sanitizer solutions.

Testing Internal Temperatures and Establishing Run Size

Every day, internal temperature checks must be completed for each product cooked on each section of the grill for all grill platens in operation. Since each product cooked on each section or platen of the grill uses a different cooking time setting and often a different gap setting, each product cooked on each grill section must receive an internal temperature check to verify proper cooking. For example, if 10:1 and fresh beef patties are all cooked on a platen of the grill, an internal temperature check must be completed on a full run of both types of patties on that platen.

For fried products, (chicken and fish) internal temperature checks must be completed for each type of product. Be sure to check at least one type of product from each individual fryer vat so that all vats are being checked.

Internal temperature checks must always be completed on a full run of product. A full run is defined as the largest number of patties, portions, or round eggs the restaurant will cook during the day for a particular product on any grill platen, fryer vat or egg cooker or cold zone if used for round eggs. A restaurant is allowed to establish a full run that is less than the maximum run size. For example, the maximum run size for fresh beef patties is three. If a restaurant establishes two fresh beef patties as their full run size then the restaurant must cook two fresh beef patties when they conduct their daily internal temperature checks on fresh beef patties. Once the restaurant's full run size has been verified, it cannot be exceeded when cooking beef patties during that day unless another verification is completed.

A full run size of three fresh beef and eight 10:1 beef patties is the maximum number of beef patties that can be cooked on one platen. No restaurant is allowed to use a full run size that is greater than the maximum number (three fresh beef patties and eight 10:1 beef patties). Many restaurants will need to continue to utilize the maximum number of patties as their full run size due to higher volumes.

If operational changes require an increase in full run size, an internal temperature check must be completed on this new full run size on all platens where the product is being cooked to verify proper cooking before serving product from new full run size.

If a full run is established that is less than the maximum run size, the following must occur:

- Crew need to be notified of the restaurant established verified full run size number.
- A system must be in place to ensure clear verbal and visual communication of the full run size is posted in the grill area and updated daily.
- Crew must be trained to follow the correct patty placement procedures.
- Guidelines and procedures are clearly defined with all managers.

Use Two People to Test Internal Temperatures

It takes two people to complete temperature checks on cooked products accurately; one to measure the temperatures of the product and one to record the temperatures.

If using a Digital Food Safety application with a Bluetooth enabled pyrometer, only one person is required to complete the temperature checks.

Taking Corrective Action


If any item on the *Daily Food Safety Checklist* is marked "no", or if internal temperatures of cooked beef, poultry, fish products, breakfast meats or round eggs do not meet the food safety standards, corrective action must be taken immediately. Additional follow up actions can be noted in the space provided on the checklist or use the corrective action table on the *Monthly Food Safety Procedures Verification* form if more space is required. Under no circumstances should food be served if it does not meet the food safety standards.


Completing Start-Up Section

Testing the Pyrometer

A pyrometer that is properly calibrated allows you to calibrate equipment and complete internal temperature checks on cooked products. Test the pyrometer each day before you begin any temperature measurements.

Procedure for Testing the Pyrometer

Action	Description
Fill cup with ice and water	Fill a hot or cold beverage cup with ice and then add cold water from drink tower up to the top of the ice.
Measure solution temperature with pyrometer	<ul style="list-style-type: none"> Place the probe in the ice water and stir continuously until the temperature readout stabilizes. The temperature readout should be within 32°F plus or minus 2°F. If not, have the pyrometer repaired, calibrated by the manufacturer, or replaced. 

 <p>Tip</p>	Keep all probes in working order and make sure you always have a back-up pyrometer available.
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Proper Disposable (Blue and Clear/White) Gloves Available at Required Stations

Blue disposable glove dispensers are stocked at grill and fryer stations.

Clear/white disposable gloves are stocked at the:

- Prep table
- Prep area
- Iced and Sweet Tea prep area

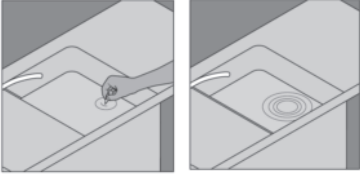
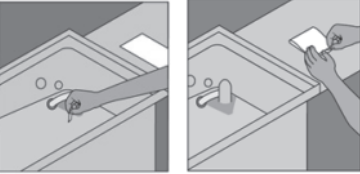

Clean Towel Buckets Contain Sanitizer Solution at Correct Concentration Per Test Strip

Check to make sure that the buckets of clean towels were prepared with sanitizer solution at the correct concentration per test strip. Throughout the day, every 2 hours at a minimum, check the solution in the clean towel buckets to make sure that it is still clean and contains active sanitizer. Food particles falling into the clean bucket or a soiled towel placed into the clean towel bucket can cause the sanitizer concentration to drop rapidly. Discard the sanitizer solution and replace it with fresh solution if it appears dirty, falls below 50 ppm concentration, or whenever a new load of towels is added to the bucket.

Clean towel buckets must contain at least 50 ppm of chlorine (Kay-5 Sanitizer/Cleaner should be used) when measured with the proper sanitizer test strip.

If the sanitizer concentration is lower than 50 ppm of chlorine, the solution should also be discarded and replaced with fresh sanitizer solution. KAY-5 Sanitizer and KAY Sink Pak Sanitizer should be used according to the label directions.

Checking Sanitizer Concentration with a Test Strip

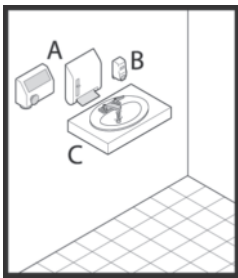
Action	Description
Test strips available	Make sure enough strips are available.
Select proper type of test strip	<p>Determine what type of sanitizer is being used and select the appropriate test strip.</p> <p>Test strips to check KAY-5 Sanitizer and KAY Sink Sanitizer (chlorine) come in a vial. Test strips to check KAY SolidSense Sanitizer (QUAT) come on a roll.</p>
Check sanitizer solution temperature	After you prepare the third sink in the three-compartment sink and/or the clean towel buckets with sanitizer solution, check the water temperature with a pyrometer. The temperature should range from 85° to 105°F (optimal temperature 100°F).
Place test strip in sanitizer solution	<p>When using the QUAT test strip, dip the strip into the sanitizer solution for 10 seconds. Remove the strip from the water, but don't shake it.</p>  <p>When using the chlorine strip, dip the strip into the sanitizer solution and remove immediately. Blot the chlorine test strip immediately with a paper towel.</p> 
Compare strip to color chart	<p>Hold the strip next to the color chart on the container of the test strips. Choose the color on the chart that most closely matches the color of the test strip. This color represents the measured concentration of your sanitizer solution.</p> <p>The minimum acceptable concentration for KAY-5 Sanitizer or Sink Sanitizer (chlorine solution) is 50 ppm. If the reading is less than 50 ppm, prepare a fresh solution and test again.</p> 

The minimum acceptable concentration for KAY SolidSense Sanitizer (QUAT) is 200 ppm. If the reading is less than 200 ppm, prepare a fresh solution and test again.



Required Supplies at Hand Sinks

The following supplies and equipment must be available and functioning at all hand wash sinks in the kitchen and all restrooms.



- Hand dryers must be functioning or a supply of paper towels must be available at each hand wash sink.
- Soap dispenser with Foaming Antibacterial Hand Soap (ABHS).
- Warm running water. All hand-washing sinks must have warm running water at a temperature of at least 100°F. The water should be able to achieve this temperature within 1-2 minutes after turning on the water.

All Employees Appear Healthy (With No Symptoms of Illness)

It is the manager's responsibility to make sure that all crew members working in the restaurant appear healthy and are not suffering from any disease or contagious condition that can impact food safety. Sick crew members may pass their illness on to other crew members or customers. There is a potential risk that a sick crew member who prepares food could contaminate the food with the bacteria, virus or other microorganism that is causing the crew member's illness.

Employees who have or report the following symptoms of diarrhea, vomiting, jaundice, sore throat with fever or have a lesion containing pus such as a boil or infected wound that is open or draining (unless lesion is properly protected) should not be working in the restaurant.

Employees that report that they have an illness diagnosed by a health practitioner due to Norovirus, Salmonella (including nontyphoidal), Shigella, Shiga toxin producing E. Coli or Hepatitis A virus, Typhoid Fever (caused by Salmonella Typhi) or have been in close contact with someone at home or work that is ill with one of these foodborne pathogens should not be allowed to work in the restaurant. If this happens, call HR Consulting for advice on the proper steps to take. **HR consulting can be reached at 877-623-1955 (press 5).**

Iced and Sweet Tea Liners

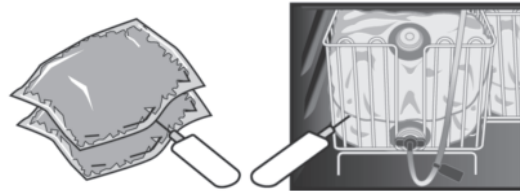
Check that disposable liners are being used in all iced and sweet tea dispensers. Ensure that the liners are dated and being discarded each day and replaced with new liners. Tea being held in the dispenser also needs to be marked with its 8-hour holding time or secondary shelf life.

Testing Temperatures of Refrigerated Products

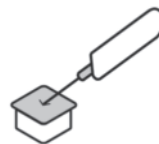
Measure refrigerated product temperatures to ensure that these products are being maintained at or below 40°F at all times during refrigerated storage. Measuring product temperatures is a more accurate way to assess refrigerated storage conditions than measuring air temperatures, because product temperatures do not fluctuate as much as air temperatures in a refrigerator.

Be sure to check the temperature of one product from each refrigerated unit that is being used in the restaurant. For each refrigerated unit, record the type of product checked and its measured internal temperature in the table provided on the checklist.

- To do the check, select a product that has been in the refrigerated unit overnight (or a minimum of 1 hour).
- Measure the product temperature by holding the tip of the pyrometer tightly between two packages or by folding the package around the tip of the pyrometer.



- Hold the pyrometer in place until the readout on the pyrometer stabilizes.
- It may be faster to actually probe the internal temperature of a food product directly, for example with a bag of lettuce or a sleeve of cheese. If this method is used, be sure to sanitize the pyrometer probe before measuring the temperature of the product.
- To make sure the cream dispenser is working properly, pour enough cream to cover the pyrometer's tip into a 12 oz. cup and measure the cream temperature using the pyrometer. Record the temperature in the *Daily Food Safety Checklist* and discard the product. Temperature must be at or below 40°F. If there is more than one cream dispenser, follow this procedure daily for all cream dispensers.
- If portion control products, such as creamers or salad dressing packets, are probed in the service area refrigerators or salad display case, discard the probed product as it can no longer be served to a customer.

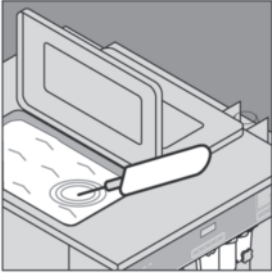


If the measured temperature of a food product in any refrigerated unit or mix reservoir is above 40°F, troubleshoot to find the cause of the problem and then take the appropriate corrective action.

Testing Shakes and Sundae Machine Mix Temperatures

All dairy mixes must be maintained at or below 40°F at all times during refrigerated storage.

Before you check mix temperatures in shake and soft-serve machines, make sure the mix has been in the machine hoppers or reservoirs for a minimum of 1 hour.

Action	Description
Test pyrometer	Test the pyrometer if it has not been tested previously during the day. The pyrometer is tested as part of completing the start-up section of the <i>Daily Food Safety Checklist</i> .
Sanitize probe	Wipe the pyrometer's probe clean with a clean, sanitizer-soaked towel or by immersing the tip in a cup of sanitizer solution for at least one minute. Discard the soiled towel into the soiled towel bucket after use.
Place probe in mix	Place the clean, sanitized probe in the hopper or reservoir mix and stir continuously until the readout stabilizes. 
Read temperature	Record the type of mix measured and the measured temperature in the table provided on the <i>Daily Food Safety Checklist</i> . The temperature should be at or below 40°F.
Take corrective action, if necessary	If the measured temperature of a food product in any refrigerated unit or mix reservoir is above 40°F, troubleshoot to find the cause of the problem and then take the appropriate corrective action.

Checking for Proper Holding Procedures of Products

All refrigerated products must be within both primary and secondary shelf lives. All opened packages of food in storage must be covered or wrapped and held in appropriate containers that are also marked with the proper secondary shelf life.

- Spot check all refrigerators and freezers to make sure that there are no uncovered boxes or packages of food.
- Opened packages of salad ingredients should be kept in sealed Cambro containers and coded on the lids with the appropriate secondary shelf life.



- Spot check produce items, dairy products, and fresh beef for code dates and proper rotation in the walk-in refrigerator.
- Check for proper Buttermilk Crispy Tenders product rotation in the thaw rack in the walk-in refrigerator.
- Check to make sure that secondary shelf lives (including Buttermilk Crispy Tenders, burrito mixture, ready to heat hotcakes, or opened bags of produce) are being marked and followed.

- Check use-thru dates. Discard any out of code products. Take appropriate corrective action to ensure proper rotation and adherence to shelf life for all food products.



Checking Freezer Temperatures and Frozen Products

- Check the temperature of the walk-in freezer and make sure all frozen products in all reach-in and grill side freezers are solidly frozen. Read the temperature of the thermometer that is inside the walk-in freezer unit.
- Make sure the door of the unit has not been opened recently and that the unit is not in a defrost cycle or the readings may be artificially high.
- As an alternative, the unit temperature can be measured by placing the pyrometer with the needle probe on a shelf inside the freezer for a few minutes until the readout stabilizes. Do not leave the pyrometer in the freezer for longer than 5 minutes as this may damage the pyrometer or cause it to malfunction.
- If the air temperature is above 0°F, check the troubleshooting suggestions and take the appropriate corrective action.
- Inspect frozen products being stored in all reach-in and grill side freezers for any visual signs of thawing. For frozen chicken products check to make sure these products are solidly frozen by pressing firmly on a product. If product is not solidly frozen, check the troubleshooting information to find the cause of the problem and take appropriate action.

Time Control Procedures for Holding Refrigerated Foods

Overview

When refrigerated foods requiring time or temperature control for safety are removed from the refrigerator and brought to the grill area, the prep tables, or the service areas, the amount of time that these food products are kept at room temperature must be controlled and limited to prevent the growth of bacteria in or on the food. For McDonald's, these foods include meat, egg, cut or sliced fruit or produce, and dairy products. McDonald's has established specific holding times or secondary shelf lives for refrigerated foods held at room temperature. (The holding time is the amount of time that the product can be held at room or a chilled temperature after it has been removed from the refrigerator.)

Products that exceed their holding time do not meet McDonald's food safety and quality standards; therefore, it is important to discard products that reach the end of their holding time.

Both the temperature of foods stored in the restaurant's refrigerators and holding times for refrigerated products should be checked daily and documented on the *Daily Food Safety Checklist*.

Holding Times

Area	Time and Product
Grill Area	30 minutes for: <ul style="list-style-type: none"> Canadian bacon Eggs: pasteurized whole eggs and egg whites, ready-to-heat folded eggs, shell eggs
Service Area	4 hours for: <ul style="list-style-type: none"> Butter pats, cream cheese packets, whipping cream (held in chill pan) Apple slices or diced apples in packages (held in chill pan)
Prep Table	2 hours at room temperature for: <ul style="list-style-type: none"> Cheese: shredded cheddar jack Cucumber slices Lettuce: leaf, shredded, spring mix Onions: red onion rings, slivered onions 4 hours at room temperature for: <ul style="list-style-type: none"> Reconstituted onions, fried onion strings American cheese
Chilled Rail	4 hour holding time for all products held in the chilled rail that require time or temperature control for safety (unless a shorter time is listed for quality reasons).
Muffin Toaster and Biscuit Oven Areas	4 hours for: <ul style="list-style-type: none"> Softened butter in pan with brush

Stocking Prepping and Marking Holding Time (Secondary Shelf Life)

Keep the supply of all refrigerated foods stored at room temperature to a minimum during low-volume periods. Use smaller pans to facilitate stocking smaller amounts of low-volume products.

Follow these procedures when stocking products at the grill, service areas or prep table.

- Remove product from the refrigerator.
 - Only products that are within the primary shelf life printed on their inner package can be used.
 - Use any opened and covered packages of product first.
 - Select the product with the least amount of remaining primary shelf life.
- Products that are removed from their original package (like lettuce) must be placed into a clean, sanitized prep table pan. Any product that remains after filling the pan should be covered, wrapped, or placed in a sealed container, marked with the product's refrigerated secondary shelf life, and returned to the refrigerator. Refer to the *Quality Reference Guide* for specific refrigerated secondary shelf lives for all products.
- Place the product at the appropriate area in the kitchen.
- Use your restaurant's labeling system to mark the appropriate holding time at room temperature on the product.
 - For products kept in the original package, mark the holding time on the package.
 - For products placed into prep table pans, mark the holding time on the top edge of the pan or near the pan so it is clearly visible at the prep table. The prep table timing app can be used in place of a labeling system if each pan of product is timed and if allowed by your health department. Check with your local health department if they will allow the use of the timing app without the use of a time marking of the products when products are removed from the refrigerator and placed at room temperature.
- Monitor the holding time of all products being held at room temperature.
- Discard any product that reaches the end of its holding time.

When restocking the prep table or service areas, follow these procedures in addition to the procedures listed above.

- All time-controlled product at the prep table must be used completely within its holding time or discarded before restocking new product.
- Do not add new product over existing product in a pan.
- Bring the new product to the prep table in a clean, sanitized pan.
- Use your restaurant's labeling system to mark the holding time on the top edge of the pan or near the pan so it is clearly visible at the prep table.

Completing Breakfast Section

Testing Internal Temperatures of Sausage and Steak Patties

Food Safety Standard

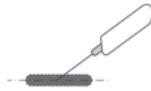
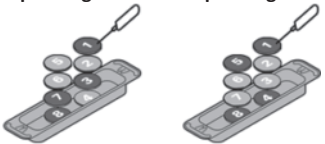

Internal temperatures of sausage and steak patties are at or above 155°F after cooking.

Quality Standard

All of the internal temperatures of sausage and steak patties are between 155°F and 190°F after cooking.

Conducting a Test of Internal Sausage Patty Temperatures

Follow these steps to complete the check on all sections of the grill that are being used to cook the product.

Action	Description
Test pyrometer	Test the pyrometer if it has not been tested previously during the day. The pyrometer is tested as part of completing the start-up section of the <i>Daily Food Safety Checklist</i> .
Sanitize pyrometer probe	Wipe the pyrometer's probe clean with a clean sanitizer-soaked towel or by immersing the tip in a cup of sanitizer solution for at least one minute. Discard the soiled towel into the soiled towel bucket after use.
Cook product	Follow procedures for cooking and removing a full run of product.
Probe four corner patties	<p>Immediately probe the center of the patty that was removed from the grill first. Take one temperature in the center of the patty. The probe should be midway through the depth of the patty.</p>  <p>Wait a few seconds to ensure the temperature has stabilized. Use a meat spatula, tongs or a hand wearing a clear or white disposable glove to move patties to the side of the tray to probe the other three corner patties. Probe the other three corner patties in the same order in which they were removed from the grill. Record the 4 internal patty temperatures on the <i>Daily Food Safety Checklist</i>.</p> <p>Sausage</p> <p>2-platen grill 3-platen grill</p>  <p>Steak</p> 

Evaluate internal temperatures and take corrective action, if necessary	Check to see if all four internal temperatures for both sausage and steak patties are at or above 155°F and meet the food safety standard. If any patty has an internal temperature below 155°F, discard this run. Wash, rinse, and sanitize the UHC tray, meat spatula, Hutzler spatula, and the pyrometer probe. Troubleshoot to make sure the proper procedures are being followed and that the grill is at the correct temperature setting. If everything is in order, increase the cooking time and repeat the check on another full run of patties to verify that all internal temperatures meet the food safety standard. If problems persist, refer to the Troubleshooting Product section to help determine the cause.
Evaluate quality	If the food safety standard is met, check to see if the temperatures meet the quality standard. This requires that all four temperatures for both sausage and steak patties are between 155°F and 190°F. If any of the sausage or steak patty temperatures are above 190°F, troubleshoot to make sure that the proper procedures are being followed and that the grill is at the correct temperature setting. If everything is in order, decrease the cooking time and repeat the check on another full run of patties to verify that the internal temperatures meet the food safety and quality standard. Remember to restack patties in the UHC tray after probing for temperatures.
Record grill information	Record the time of day platen number and cooking time from this section of the grill on the <i>Daily Food Safety Checklist</i> in the spaces provided.
Repeat test for all sections of grill	Repeat the process until all sections of the grill where sausage and steak patties will be cooked have been checked.
All day breakfast check	Internal temperature checks for all day breakfast sausage patties must be completed before the peak and no later than 1 hour after the start of regular menu operations. Temperature checks must be done if cooking sausage patties on a different grill platen than during breakfast.

Testing Internal Temperatures of Round Eggs

Food Safety Standard



Round eggs must be cooked to an internal temperature of 155°F.

Quality Standard

The yolk is gelled but not completely solid or runny.

Conducting a Test of Internal Round Egg Temperatures

Follow these steps to complete the check in all places where round eggs are being cooked. It includes under the clamshell, using the 4-pack egg ring on the cold zone, 2-platen grill, and the egg cooker.

Action	Description
Test pyrometer	Test the pyrometer if it has not been tested previously during the day. The pyrometer is tested as part of completing the start-up section of the <i>Day Food Safety Checklist</i> .
Sanitize probe	Wipe the pyrometer's probe clean with a clean, sanitizer-soaked towel or by immersing the tip in a cup of sanitizer solution for at least one minute. Discard the soiled towel into the soiled towel bucket after use.
Cook product	Follow procedures for cooking and removing a full run of round eggs.
Probe four corner round eggs	<p>Immediately probe the first corner egg by taking temperature in the center of the round egg. Let the temperature stabilize for a few seconds.</p>  <p>Repeat for the other three corner round eggs. Record the 4 internal round egg temperatures on the <i>Daily Food Safety Checklist</i>.</p> <p>Probe the four corner eggs if using the egg cooker</p>  <p>If a smaller run size is established and used on the grill or on the egg cooker, randomly select 4 eggs from the run to check and probe.</p>
Evaluate internal temperatures and take corrective action if necessary	Check to see if all of the four internal temperatures are at or above 155°F and meet the food safety standard. If any egg has an internal temperature below, 155°F discard this run. Wash, rinse, and sanitize the UHC tray, white Hutzler spatula and the pyrometer probe. Troubleshoot to make sure the proper procedures are being followed and that the grill is at the correct temperature setting. If everything is in order, the cooking time may need to be increased. Cook another full run of eggs to verify that all internal temperatures meet the food safety standard. If problems persist, refer to the Troubleshooting Product section to help determine the cause.

Evaluate quality	<p>If the food safety standard is met, select the corner egg with the highest internal temperature. Using a white Hutzler spatula, cut this egg in half. Examine the yolk. The yolk should be gelled. If the yolk is runny or completely solid, rather than gelled, it does not meet the quality standard. Troubleshoot to make sure the proper procedures are being followed and that the grill is at the correct temperature setting. If everything is in order, the cooking time may need to be adjusted. Cook another full run of round eggs to verify that all the temperatures meet the food safety standard.</p> <p>Discard all eggs that have been cut in half.</p>
Record the information on where the eggs are cooked	<p>Record the time of day, platen number and cooking time from this section of the grill in the spaces provided on the <i>Daily Food Safety Checklist</i>.</p> <p>Write in the space provided next to round egg the initials EC if using egg cooker or CZ if using the cold zone to cook round eggs.</p>
Repeat test for all sections of the grill	Repeat the process until all sections of the grill where round eggs will be cooked have been checked.
All day breakfast checks	<p>Internal temperature checks for all day breakfast round eggs must be completed before the peak and no later than 1 hour after the start of regular menu operations. Temperature checks must be done if:</p> <ul style="list-style-type: none"> ○ Cooking round eggs in the cold zone for 2-platen grills or ○ Cooking round eggs on the egg cooker that was not used during breakfast operations.

Completing Regular Menu Section

Guidance for Grill Setup

The following guidance is provided to assist the restaurant in setting up the grills to maintain flexibility and minimize the required number of internal temperature checks. Here is an example of how to set up grills for the day which explains what internal temperature checks are required for each grill platen.

The example below uses one 2 platen and one 3 platen grill. The number of food safety checks completed are based on the restaurant's product mix and hours of operation.

Lunch Grill Layout

2 platen grill		3 platen grill		
Fresh Beef	Fresh Beef	Fresh Beef 10:1	Fresh Beef 10:1	Fresh Beef 10:1
Grilled Chicken	Grilled Chicken	ADB Sausage Bacon	ADB Sausage Bacon	ADB Sausage Bacon
Platen 1	Platen 2	Platen 3	Platen 4	Platen 5

Note: No food safety check is required for bacon

Grill Close Platens 3/4/5

2 platen grill		3 platen grill		
Fresh Beef	Fresh Beef *10:1			
Grilled Chicken	*Sausage ADB Bacon			
Platen 1	Platen 2	Platen 3	Platen 4	Platen 5

*Requires additional food safety temperature entry in the PM.

Grill Close Platens 1/2

2 platen grill		3 platen grill		
		Fresh Beef *Grilled Chicken	Fresh Beef 10:1 Bacon	Fresh Beef 10:1 Sausage ADB Bacon
Platen 1	Platen 2	Platen 3	Platen 4	Platen 5

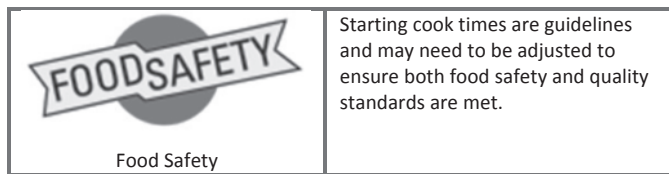
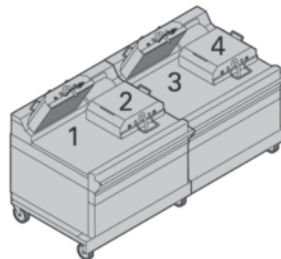
Best practice:

To prevent products from being cooked on a section of the grill that has not been checked, deactivate that product from the menu settings on the grill controller.

Important Reminders for Checking Temperature of Product

- For fresh beef patties, one person should remove the product and also measure the internal temperature. This will give a few seconds for the internal temperatures to stabilize before starting to measure them.
- For 10:1 patties, it is critical that the temperatures be measured immediately after all patties are removed from the grill because the patties begin to cool as soon as they are pulled.
- Product must be removed within its maximum removal time.

- External color and puddling juices should not be used as signs of proper cooking.
- If one platen of the grill will be used to cook two types of beef patties during the day, make sure to complete a temperature check on both types of patties.
- To ensure correct temperatures, make sure the temperature probe has stabilized for a few seconds before recording a temperature.
- Never cook more than an established full run.
- Number each platen on your grill.



Testing Internal Temperatures of Beef Patties

Food Safety Standard

Internal temperatures of frozen beef patties are at or above 155°F after cooking.

Fresh beef patties: internal temperatures are at or above 175°F after cooking to minimize any red or pink color inside the patty.

Quality Standard

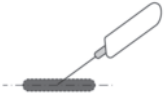

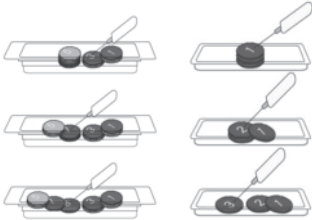
Frozen beef patties: at least 2 of the 4 internal temperatures must be between 155°F and 170°F after cooking.

Fresh beef patties: all of the patties internal temperatures must be between 175°F and 190°F after cooking.

Conducting a Test of Internal Beef Patty Temperatures

Follow these steps to complete the check on each product from all sections of the grill that are being used to cook each type of product.

Action	Description
Test pyrometer	Test the pyrometer if it has not been tested previously during the day. The pyrometer is tested as part of completing the start-up section of the <i>Daily Food Safety Checklist</i> .
Sanitize probe	Wipe the pyrometer's probe clean with a clean sanitizer-soaked towel or by immersing the tip in a cup of sanitizer solution for at least one minute. Discard the towel into the soiled towel bucket after use.
Cook and season patties	Follow the procedures for cooking and removing a full run of beef patties.

<p>Frozen: Probe four corner patties Fresh: Probe all patties</p>	<p>Immediately probe the center of the patty that was removed from the grill first. Take one temperature in the center of the patty. The probe should be midway through the depth of the patty.</p>  <p>10:1 patties Fresh beef patties</p>  <p>Wait a few seconds to ensure the temperature has stabilized. Use a meat spatula, tongs or a hand wearing a clear or white disposable glove to move patties to the side of the tray to probe the other patties. Probe the other three corner patties for 10:1 patties in the same order in which they were removed from the grill. For fresh beef, probe the other patties in the same order in which they were removed from the grill</p> <p>10:1 patties Fresh beef patties</p>  <p>Record all 4 internal patty temperatures on the <i>Daily Food Safety Checklist</i> for frozen patties, and all internal patty temperatures for fresh beef patties.</p>
<p>Evaluate internal temperatures and take corrective action if necessary</p>	<p>First, check to see if all of the four internal temperatures for frozen beef are at or above 155°F and all fresh beef patties are at or above 175°F and meet the food safety standard. If any patty has an internal temperature below 155°F for frozen beef, and below 175°F for fresh beef, discard this run. Wash and sanitize the UHC tray, meat spatula and Hutzler spatula used to remove the patties from the grill. Sanitize the probe. Troubleshoot to make sure that the proper procedures are being followed and that the grill is at the correct temperature setting. If everything is in order, increase the cooking time and repeat the check on another full run of patties to verify that all of the internal temperatures meet the food safety standard. If problems persist, refer to the Troubleshooting Product section to help determine the cause.</p>
<p>Evaluate quality</p>	<p>If the food safety standard is met, check to see if the temperatures meet the quality standard. This requires that at least two of the four temperatures for frozen beef patties are between 155°F and 170°F, and all fresh beef patties are between 175°F and 190°F. If more than two of the temperatures for frozen beef are above 170°F, or one or more of the fresh beef patties is above 190°F troubleshoot to make sure that the proper procedures are being followed and that the grill is at the correct temperature setting. If everything is in order, decrease the cooking time and repeat the check on another full run of patties to verify that the internal temperatures meet the food safety and quality standards.</p> <p>Remember to restack 10:1 patties in the trays after probing for temperatures.</p>

<p>Record grill information</p>	<p>Record the time of day, platen number, run size, and cooking time from this section of the grill in the spaces provided on the <i>Daily Food Safety Checklist</i>.</p>
<p>Repeat test for next product</p>	<p>Repeat the process for all beef patties until all sections of the grill where beef patties will be cooked have been checked.</p>

Testing Internal Temperatures of Chicken and Fish Products

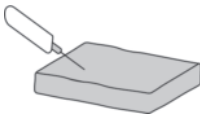
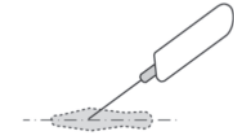
Food Safety Standard

Internal temperatures of all chicken products are at or above 165°F after cooking. Internal temperatures of Filet-O-Fish are at or above 150°F after cooking.

Note: Some restaurants may be serving chicken products at breakfast. If serving chicken products at breakfast as well as lunch, conduct the check as part of your breakfast menu food safety checks. If not serving at breakfast, conduct the check when completing regular menu food safety checks.

Conducting a Test for Internal Temperatures of Chicken and Fish Products

Follow these steps to complete the check on each product from all sections of the grill or fryer being used to cook each type of product.

Action	Description
<p>Test pyrometer</p>	<p>Test the pyrometer if it has not been tested previously during the day. The pyrometer is tested as part of completing the start-up section of the <i>Daily Food Safety Checklist</i>.</p>
<p>Sanitize probe</p>	<p>Wipe the pyrometer's probe clean with a clean sanitizer-soaked towel or by immersing the tip in a cup of sanitizer solution. Discard towel into soiled towel bucket after use.</p>
<p>Verify oil level and fryer or grill settings</p>	<p>Make sure the level of oil in the fryer is correct and the fryer is set on the correct temperature and time. For grilled chicken patties, make sure the lower platen is set to the correct temperature.</p>
<p>Cook product</p>	<p>Follow procedures for cooking and removing a full run of product. For grilled chicken, keep track of the four corner portions.</p>
<p>Probe products</p>	<p>Using clean, sanitized tongs, select a cooked fried product and immediately use your clean, sanitized probe to take one temperature reading in the thickest area of the portion. Immediately repeat this procedure with three additional portions. Record all 4 internal portion temperatures on the <i>Daily Food Safety Checklist</i>.</p>  <p>For the grilled chicken patties, probe the four portions.</p>  <p>Immediately use your clean, sanitized probe to take one temperature reading from the thickest area of the first corner portion. Immediately repeat this procedure with three additional corner portions.</p>

Evaluate internal temperatures and take corrective action, if necessary	<p>If a temperature reading is below 165°F (or 150°F for Filet-O-Fish), move that portion off to the corner of the tray and let it sit for one additional minute. Then take one additional temperature reading in the same part of the portion. If the new reading is above 165°F for chicken products and above 150°F for Filet-O-Fish, record this temperature on the <i>Daily Food Safety Checklist</i>.</p> <p>In addition, using a universal spatula, cut this portion in half through the thickest part and examine the interior of the portion. The portion should appear fully cooked inside, with no visible raw or undercooked areas.</p> <p>If the new reading is still below the minimum or if the portion appears undercooked, dispose all portions from this run. Wash, rinse and sanitize the UHC tray, universal spatula, and pyrometer probe. Troubleshoot to make sure the proper procedures are being followed and that the grill or fryer is at the correct temperature setting.</p> <p>After correcting any problems, cook another full run of product and repeat the test. If any product fails to reach minimum internal temperature, discontinue using any product with the same use-thru date and contact your food safety lead, supervisor or Owner/operator.</p>
Record grill information	Record the time of day, vat or platen number, run size, and cooking time from this section of the grill in the spaces provided on the <i>Daily Food Safety Checklist</i> .
Repeat test for next product	Repeat this process until all chicken or fish products have been checked. Be sure to check at least one type of product from each individual fryer vat so that all vats are being checked. For grilled chicken, repeat on all sections of the grill being used to cook chicken.

Completing the Monthly Food Safety Procedures Verification

In addition to daily food safety tasks, managers are responsible for monthly food safety tasks and conducting planned maintenance activities and training related to food safety.

The *Monthly Food Safety Verifications Procedure* (MFSPV) covers key areas that help ensure food safety and compliance to health department regulations. This verification is an important management check and tool to confirm and ensure that food safety procedures are completed properly and food safety standards are being met. The MFSPV does not replace the *Daily Food Safety Checklist*, but rather complements it. Completing the MFSPV and taking any necessary corrective actions will ensure that adequate food safety systems and procedures are in place, and can contribute to an "acceptable" food safety rating on any form completed as part of the Brand Standards Visit (BSV) or any announced or unannounced verification, whether internal or external.

Person responsible for completing

The kitchen manager is responsible for verifying that all the items on the checklist have been completed and for correcting any deficiencies.

Completing the MFSPV Checklist

The MFSPV must be completed once a month by the kitchen manager or other assigned manager.

Be conscientious and meticulous when completing the MFSPV so that a detailed action plan is produced.

- Review last month's completed MFSPV and note any areas that needed attention. Pay special attention to these areas as you complete this month's verification and make sure all areas of concern have been fully addressed.
- Schedule the MFSPV so that you can observe the completion of the Daily Food Safety Checklist to ensure proper completion of the daily checks.
- As you complete the MFSPV, assess the areas under each section and check the box under "Meets Standard" if the activity is correct or is performed correctly. Check the box under "Action Required" if the activity is incorrect or is not performed correctly. Document corrective action if required.
- Any items with a check in the "Action Required" box must be immediately corrected. Record any corrective action taken in the space provided.

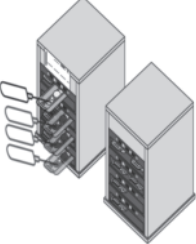


Tip

As you review the latest 1-2 months of completed MFSPV forms, highlight areas that are frequently missed or require corrective action. Begin review of the new month's MFSPV by focusing on these problematic areas.

Conducting Test of Products in Universal Holding Cabinet or Marinator

Remember, all products must be maintained at a minimum internal temperature of 140°F or higher in the Universal Holding Cabinet (UHC) or marinator.

Action	Description								
Test pyrometer	Test the pyrometer if it has not been tested during the day. The pyrometer is tested as part of completing the start-up section of the <i>Daily Food Safety Checklist</i> .								
Sanitize probe	Wipe the pyrometer's probe clean with a clean, sanitizer-soaked towel or by immersing the tip in a cup of sanitizer solution for at least one minute. Discard the soiled towel into the soiled towel bucket after use.								
Probe product	<p>Make sure the product being probed has been held in the universal holding cabinet (UHC) or marinator for at least 10 minutes. Measure one meat or egg product temperature per slot for each UHC cabinet in use. Meat products include beef patties, chicken, sausage or steak patties.</p> <p>When it is time to test, hold the product being tested with clean, sanitized tongs. Insert a sanitized probe in the center of the product and let the temperature stabilize. Verify that all internal temperatures are above 140°F.</p> <p>Example:</p> <table border="0"> <tr> <td>Round egg</td> <td>148°F</td> </tr> <tr> <td>Folded eggs</td> <td>155°F</td> </tr> <tr> <td>Sausage</td> <td>168°F</td> </tr> <tr> <td>Steak patties</td> <td>166°F</td> </tr> </table>  <p>Be sure to wipe the pyrometer probe clean between products and discard the soiled towel into the soiled towel bucket after use.</p>	Round egg	148°F	Folded eggs	155°F	Sausage	168°F	Steak patties	166°F
Round egg	148°F								
Folded eggs	155°F								
Sausage	168°F								
Steak patties	166°F								
Take corrective action	If any measured temperature is below 140°F, troubleshoot and take corrective action. Be sure to discard any product that is below 140°F.								
Check product in each UHC or marinator	Repeat the process for each UHC or marinator.								

Troubleshooting Information

Checklist for Troubleshooting Products

If cooked product does not reach the proper temperature after cooking, check the following problem areas before adjusting the cooking timer. If you find a problem, take appropriate corrective action and then check internal temperatures again to see if the problem has been corrected. Keep in mind that there may be several causes of undercooking.

If no problems are discovered, adjust the cooking start time to make sure the cooked products reach the required internal temperature. If problems persist, contact your supervisor or Owner/Operator for assistance. Undercooked products can never be served.

Procedure Problems:

Use this checklist to verify that proper operational procedures are being followed.

For all products:

- Maximum run sizes are not being exceeded. Fresh beef patties not to exceed cooking 3 patties at a time.
- Correct menu selection is used. Correct proper patty placement is followed.
- Grills placed in standby when not in use.
- Temperature checks are performed using the correct procedures.
- Refrigerated and frozen products are moved immediately to the walk-in refrigerator or freezer upon delivery.
- In the freezer, opened cases of product have been covered or resealed.
- In the walk-in freezer, cases of product are stored off the floor and at least 2 inches away from freezer walls.
- Timers are being used correctly and the product is not being removed when a duty timer sounds.

For grilled product:

- Product is being laid and removed in the proper sequence.
- Release sheets are being squeegeed between every run and wiped off with a grill cloth at least four times every hour.
- Proper use of sharp spatula and scraper blades.
- Release sheets are clean and tightly placed on the platen (no bubbles) with right amount of clips.

For grilled chicken:

- The grill cooking ring used for chicken is centered on the grill surface and is completely covered on all sides by the upper platen when the clam shell grill closes on the cooking ring.

For eggs:

- Be sure the egg ring is positioned properly on the grill surface.
- Be sure the proper amount of water is poured into the center of the egg ring and the timer is started immediately after pouring the water.
- Be sure the proper amount of clarified butter is being sprayed on the grill surface and egg ring.
- Be sure yolks are being completely broken with the yolk breaker tool.

For fried products:

- Proper fryer baskets are being used and are not overfilled.
- Fryer has heated up to the proper cooking temperature.
- Oil has not just been added to top off the vat.
- Oil levels in the fryers are correct. If too low, this may prevent complete submersion of products in the oil. If too high, this may cause products to float out of the fryer baskets.

Product Problems:

Use this checklist to verify that raw product is being treated correctly. Remember, out-of-code or temperature-abused products should never be sold.

For all products:

- Product is used within code.
- Product is solidly frozen and shows no signs of thawing.
- Product is not dehydrated, freezer burned, or showing signs of temperature abuse.
- Frozen products separate easily and are free of excess ice crystals.

For frozen beef, sausage and steak:

- Beef, sausage and steak patties should break cleanly in half. To check a beef patty for freezer burn or dehydration, break the patty in half. The inside should appear red. Any brown or dark red color is an indicator of temperature abuse.

For thawed Buttermilk Crispy Tenders:

- Buttermilk Crispy Tenders have thawed for 24 hours prior to cooking.
- Bags of Buttermilk Crispy Tenders are thawed in a single layer on aluminum trays on thaw rack.

For eggs:

- Raw shell eggs are being stored at the proper temperature and only Grade A large shell eggs are being used. Extra-large eggs should never be used.

Equipment Problems:

Use this checklist to verify that all equipment is working correctly.

For all equipment:

- The equipment is turned on.
- Electrical plugs are locked firmly in the outlet.
- Temperature settings and cooking timers are set correctly.
- The equipment is calibrated correctly.
- The quick disconnect gas line is fastened securely.
- The pyrometer is working correctly.

For grills:

- Release sheets are in good condition with no excessive carbon build-up or holes. Check under the release sheet to make sure the upper platen has been cleaned properly.
- The grill surface is level.
- Gap settings are correct.
- Deactivate frozen beef 4:1 settings.
- Grill squeegee and grill scraper blades are in good condition.
- Grill cooking ring used for eggs and grilled chicken is clean and in good repair.

For fryers:

- The fryer's walls are free of excessive carbon build-up.
- The fryer's recovery time is correct.

For freezers:

- Freezers, including grill side freezer, are working properly, doors are closing properly and are kept closed.
- Temperatures are at or below 0°F.

Checklist for Troubleshooting Refrigerated and Frozen Products

If refrigerated products have temperatures above 40°F or if the freezers have air temperatures above 0°F, check procedures and equipment immediately and take appropriate action. If you cannot identify or fix the temperature issue, your equipment may need to be serviced. Call repair service as soon as possible.

Verify that proper operational procedures for refrigerated and frozen products are being followed.

Procedure Problems:

- Cases of product are being stored 6 inches off the floor and at least 2 inches away from the walls of the unit.
- Product was put away in a timely manner after delivery.
- Doors are being kept closed and the door closer is working.
- Air curtain doors/strips are not hooked over the door.
- Product was not restocked during defrost cycle.

Verify that equipment for refrigerated and frozen products is working correctly.

Equipment Problems:

- The unit is set at the proper temperature.
- Doors are closing properly.
- Door gaskets are not damaged.
- The evaporator is clean with no excessive ice build-up on coils.
- Defrost cycles are set properly for freezers.
- All evaporator fans are operating properly.
- Condenser coils are clean and not blocked.
- There is no ice build-up on the condenser, floor, or ceiling.
- Air curtain doors/strips are installed, not damaged, and working properly.

Checklist for Troubleshooting UHC or Marinator

Cooked meat, poultry, pork, shelled eggs or fish products that are held in the Universal Holding Cabinet (UHC) or marinator must have an internal temperature of 140°F, or higher. If the internal temperature of these products is below 140°F, you will need to check three possible problem areas: operational procedures, product, and equipment using the Procedure Problem Checklist for Hot Holding. If you find a problem, take appropriate corrective action and then test the internal temperatures again to ensure the problem has been corrected.

If no problems are discovered after checking the three areas, adjust the temperature setting of the UHC or marinator and then recheck the product to ensure the problem has been corrected. If problems persist, discontinue the use of the marinator or that shelf in the UHC, and have it repaired.

Verify that proper operational procedures are being followed.

Procedure Problems:

- All products are placed into the Universal Holding Cabinet (UHC) immediately after cooking.
- Trays in the UHC are kept closed when product is not being removed.
- UHC trays are cleaned and sanitized at least every 4 hours.
- Marinator is kept covered with lids.
- Products have been cooked, fried, or heated properly before being placed in the UHC.
- Products are within holding time.

Verify that the equipment is working correctly.

Equipment Problems:

- UHC shelves are set at the correct temperature settings for that particular product.
- All slots in the UHC are calibrated correctly.
- UHC shelves are clean and free of carbon or grease build-up.
- UHC trays are clean and free of grease build-up.
- UHC trays are straight and seal with the UHC's upper slot. The trays must not be warped or cracked.
- Marinator is set up correctly and has the proper amount of water in it.

Full Run Size

Established Full Run for Day and Date: _____ Verified by _____

(Person Completing *Daily Food Safety Checklist*)

Fresh Beef	Steak	Grilled Chicken

Resources and Ordering List

The Supplier Directory is for McDonald's use only – At the time of printing, the supplier information contained herein is accurate and up-to-date, but is subject to change at any time without notice. For any discrepancies or questions, refer Equipment Systems information on the U.S. Operations website on @mcd.

Booklet and Signage

Franke Supply

800.423.5247

- Crew training program

Pyrometers and Probes

Atkins Technical, Inc.

800.284.2842

- Low cost model number is 31308–KF
- Food and beverage probe is item #NSP0214–1

*Pyrometer kits and probes can also be ordered from one of the KES suppliers listed under the next item

Black and White Hutzler Flat Spatulas or Other Equipment Parts

KES suppliers:

Franke Supply

800.423.5247

H & K Dallas

214.818.3500

H&K Resupply

800.521.3987

Thermometers for Mounting Inside Refrigerators and Freezers

Franke Supply

800.423.5247

H&K Resupply

800.521.3987

Q-ing Oven

Amana Refrigeration Inc.

866-426-2621

Service on Garland and Taylor Grills

Garland Commercial Industries

800.424.2411

Service on Taylor grills or shake and sundae machines and information on Planned Maintenance and brush replacement programs.

Call Taylor or your local service representative

Taylor Company

800.228.8309

Your Local Service Representative

Name _____

Telephone _____

Service on Universal Holding Cabinets (UHC)

Frymaster Corporation

800.243.7937

800.551.8633

Blodgett Oven Company

800.331.5842

Service on Fryers

Call Frymaster or your local service representative.

Frymaster Corporation

800.243.7937

800.551.8633

Henny Penny

800.417.8405

PITCO Frialator

847.545.1965

Questions about Food Safety?

Your Field Office Food Safety Lead:

Telephone:

Voice Mail:

Questions about McDonald's cleaning or sanitizing supplies or to order chlorine test strips for checking sanitizer concentrations, call **Kay Chemical/Ecolab 800.529.5458**

Your Local Representative:

Telephone:

Voice Mail:

Monthly Food Safety Procedures Verification (MFSPV)

Restaurant #: _____
 Kitchen Manager's name: _____
 Signature: _____
 Date and time: _____

INSTRUCTIONS: Assess the effectiveness of your Food Safety Program through observation/demonstration throughout an entire shift to get a more accurate evaluation of knowledge and activities. Check the box under the "Meets Standard" column if the activity is correct or is performed correctly. Check the box under the "Action Required" column if the activity is not correct or is not performed correctly. Document corrective actions, if required.

HEALTH AND HYGIENE	Meets Standard	Action Required	Corrective Action Taken
Employees are following personal hygiene practices			
All employees are healthy (show no symptoms of illness) and understand the importance of not working ill. Note: Review list of illness symptoms and reportable illnesses that require exclusion from work (see page 4).			
All crew wear a hat, visor, or hair net.			
Employees that prepare food may not wear jewelry except for a plain ring such as a wedding band.			
Employees should have clean short nails and should not wear fingernail polish or artificial fingernails when working with exposed food.			
Employees with open cuts/sores have lesion properly protected.			
Proper hand washing procedures are followed at the appropriate times and at least hourly			
Employees demonstrate correct hand washing procedures. Watch up to 5 employees as they hand wash, ensuring they are following correct steps: wetting hands, applying soap, rubbing hands for 20 seconds, rinsing thoroughly and drying hands with paper towel or hand dryer. Ask questions to ensure restaurant staff knows procedures. List names: _____ _____			
Employees wash hands at the start of their shift, after using or cleaning restroom, after emptying trash cans/handling garbage, after using a cellular phone, before going to work at food preparation stations and putting on disposable gloves.			
A timed hand washing system is in place.			
Shift managers instruct all employees to wash their hands each hour.			
Hand washing sinks are all accessible (not blocked) and only used for hand washing (not washing utensils, equipment, produce or other activity).			
All hand washing sinks are equipped at all times with approved soap, paper towels or hand dryer and warm water capable of reaching a minimum of 100°F.			
Cross contamination prevention procedures are being followed:			
All dedicated utensils/procedures are present in the restaurant and are being used properly.			
Yellow yolk breaker is only used to break egg yolks and kept separate from other utensils.			
Blue disposable gloves are worn at the grill station and fryer stations to prevent cross contamination when handling raw meat, raw poultry, (including shell eggs). Blue gloves are not worn over clear/white disposable gloves. Blue gloves are removed properly before touching trays and utensils or fryer basket handles.			
Clear/white disposable gloves are worn for all food preparation at the prep table, for iced/sweet tea liner preparation, at prep area, and to prevent bare hand contact with any cooked or ready-to-eat foods.			
Proper disposable glove procedures are being followed. Crew remove gloves when leaving a station and replace gloves when damaged. Once gloves are removed, they are discarded and not reused.			
All soiled raw wares that come in contact with the raw proteins are washed and sanitized last (unless a warewasher is used).			
Soiled blue raw beef trays and lids are kept in the blue bus box until cleaned.			
Train employees on proper cleaning procedures at back sink after washing raw wares. Ensure that Kay Peroxide cleaner/disinfectant (3N1) is available and used according to procedures.			
PROCEDURES AND STANDARDS	Meets Standard	Action Required	Corrective action taken
Cleanliness			
Sanitizer-soaked towels and grill cloths used at food, beverage preparation and service areas are placed into the soiled towel bucket after use and are not left sitting out on surfaces.			
Labeled towel buckets have the right amount of water (2.5 gallons) and sanitizer concentration (50 ppm minimum) and less than the maximum amount of towels (no more than 40 towels or 20 grill cloths per bucket).			
Back sink is functioning (hot water at 110°F or higher) and dispenses detergent and sanitizer. If using the Warewasher, ensure it functions properly and has the correct detergent and sanitizer chemicals.			
Clean and sanitized equipment and/or small wares are stored in a clean and sanitary manner and be allowed to air dry.			
UHC trays and wire racks, grill and prep table utensils, and utensil holders, Blended Ice Pitchers and Blend In Cup spindles are being washed, rinsed and sanitized at least every 4 hours.			
Syrup storage area is clean and bulk Coke tanks are clean and sanitized. The sanitized tag has date clearly written and is attached.			
Water lines and pipes are not dripping or leaking.			
Floor, walls, ceilings and light shields throughout the restaurant are not damaged and are in good repair.			

Cleaning Supplies			
Only approved cleaning chemicals are used.			
All spray bottles are labeled and contain the correct product.			
Cleaning supplies of Quat and Chlorine test strips, Kay 5, no scratch pads, etc., are available.			
Cleaning schedule is posted or accessible, and is being followed.			
Complete set of brushes, sanitizer bottle and reference material are available for cleaning shake and sundae machines. Brushes are clean, in good repair and stored properly.			
Full set of Planned Maintenance and Kay Cards are available.			
Proper tools are available for cleaning the beverage tower including valve brush, squeeze bottles, and mirror.			
Supplies of all cleaning chemicals are, available for the crew and stored properly, and are away from food, food packaging, food equipment and utensils.			
KAY Peroxide Multi Surface cleaner/disinfectant (3N1) and procedures are available and used for non-food spill cleanup procedures.			
Towel buckets are available for clean and soiled towels. Soiled towel buckets have laundry inserts and contain Kay Laundry Pre-Soak Plus Bleach.			
Food Handling Procedures			
Leftover heated foods are discarded (such as soups, sauces and gravies) and any shake/sundae mix removed from heat treatment shake/sundae machines when cleaned or "lock out" occurs.			
Proper salad and burrito preparation procedures are followed: clear/white disposable gloves used, one batch at a time prepared, ingredients left at room temperature for no more than 30 minutes and secondary shelf lives marked. The burrito mix is in a chill pan during burrito preparation.			
Food Safety Standards			
Cooked foods in hot holding units are at or above 140°F. Check temperature of one protein product (beef, chicken or egg) per each shelf for each UHC cabinet. Ensure the product has been in the UHC slot for at least 10 minutes before checking the temperature.			
Inspect UHC trays and wire racks for grease build-up and condition and replace any that are damaged or cracked. Inspect French fry and fried product baskets for loose or missing wires.			
Holding times (secondary shelf lives) of all refrigerated foods held at room temperature at the prep table, grill area and service areas are clearly marked and used within their shelf lives.			
Observe Kitchen manager or trained staff person completing several procedures on the <i>Daily Food Safety Checklist</i> to verify proper procedures are being followed.			
Pyrometer is available and working properly and probe is clean.			
Food Storage			
All food products and food packaging are stored 6 inches off the floor.			
All products in all freezers, refrigerators and storage areas (including the front-counter and drive-thru areas) are within their primary and secondary shelf life.			
Open packages of food in storage are covered / wrapped, labeled, and marked with secondary shelf lives according to proper procedures.			
Products are rotated according to dates and follow First-In-First-Out rotation.			
Refrigerated raw products are stored below or separated from cooked or ready-to-eat foods.			
Buttermilk Crispy Tenders are stored on dedicated thawing racks, if applicable.			
Ice Handling Procedures			
Ice scoops are kept in holders.			
Ice bucket is clean, in good repair and stored upside down to drain and prevent contamination.			
Inspect the inside of ice machine storage bins and check for any visual signs of mold or build-up.			
Inspect ice chutes on ABS and self-service beverage equipment for any visual signs of mold or build-up.			
DOCUMENTATION AND TRAINING	Meets Standard	Action Required	Corrective action taken
All managers (including shift managers) are trained and currently certified in food safety through ServSafe or equivalent. Ensure documentation is current per ServSafe (or equivalent) requirements, available and on file or available electronically.			
All managers (or staff assigned to complete the Food Safety Daily Checklist) can demonstrate they have been trained on properly completing the procedures on the Food Safety Daily Checklist and can take corrective action. (If the answer is no, review the training content on FRED titled <i>Shift Leadership Foundations - Leading Secure Shifts: Food Safety and Security</i>)			
All employees are trained and verified on food safety and sanitation per McDonald's current training program and in accordance with local regulations.			
Review the most recent health inspection report and verify that all violations noted have been corrected. (If the answer is no, record the franchisee's/manager's plan to address and correct the violations.)			
Review last 60 days of the completed <i>Daily Food Safety Checklists</i> as well as 2 monthly Food Safety Procedure Verifications and ensure they are filled out correctly.			
SUPPORT SYSTEMS	Meets Standard	Action Required	Corrective action taken
Pest Prevention			
All areas of the restaurant (inside and outside) are free from signs of any pest infestation. The restaurant building, corral and any area within 10 feet from the building (i.e. inside the Drive-thru lane) is clear from pest infestation (e.g. rodents or insects).			
All recommendations from the last pest control company visit have been implemented/corrected.			
Check that approved pest control company service reports and records are on file/available.			
Empty bun trays are stored inside the restaurant at all times.			

Ensure all floor drains are clean and not clogged. Check floor under grills, fryers, and blended ice machine for food debris or grease build-up, and stagnant and puddling water.			
The restaurant is proofed against pest entry with all openings sealed. Check for any gaps under all entry doors. Doors and drive-through windows are kept closed when not in use.			
Waste Management			
All waste storage areas are clean, organized and well maintained.			
External waste bins/cans have lids, are not overflowing and lids are closed firmly.			
Internal waste bins/cans are emptied when full and cleaned daily.			
Water Filters			
All approved water filters (including coarse filter) are in date. Filters are changed as needed or follow manufacturer's directions.			
Food Equipment - Planned Maintenance and Cleanliness			
All food equipment is clean and in good repair (includes citrus wedger).			
Blended ice machine is clean and pitchers are clean and in good repair. Replace pitchers that are cracked, discolored or have condensation in the pitcher base. For blend in cup machines make sure spindle is being kept clean.			
Evaporator and ceiling of walk-in freezers are free of ice build-up.			
Grills have been calibrated monthly according to proper procedures and gap settings are correct.			
Fryers have been calibrated and checked monthly for recovery according to proper procedures.			
Product buttons on all fryers are clearly identified with each type of product.			
Ice machine water system and storage bin have been cleaned and sanitized monthly.			
Condenser fins on all refrigerators and freezers are clean and straight.			
All refrigerators and freezers have thermometers that are properly mounted and functioning. Thermometers can be either external (as long as they work and are calibrated) or a shatterproof thermometer inside the unit.			
Gaskets on all refrigerator and freezer doors are clean and in good repair.			
Drink tower nozzles and diffusers are inspected for any signs of mold or build-up.			
Universal Holding Cabinets (UHCs) have been calibrated monthly.			
Shake and sundae machine is being properly cleaned and sanitized. Review the daily cleaning procedures, the weekly syrup line, and the 14-day cleaning procedures for the shake and sundae machine with the person that is trained to perform these procedures. Review procedures for filling the machine with mix and verify that the tote-and-pour basket is being used to hold the mix bag when pouring the mix from the bag into the machine to prevent bare hand contact with the mix when filling the machine.			

CORRECTIVE ACTION PLAN AND FOLLOW UP

Corrective Actions Required What is going to be done?	Who Who will complete the task?	Start Date When will task begin?	End Date When will task be completed?	Follow-Up Date that RM, FC or Operator will check for completion?
1.				
2.				
3.				
4.				
5.				
6.				
7.				
8.				
9.				
10.				

Daily Food Safety Checklist

To complete the checklist, circle Y (Yes) or N (No) for each item. Any "N" response should be immediately corrected.

Pyrometer in calibration. Record temperature of ice water. Temp _____°F should be between 30 - 34°F.

Proper disposable gloves (blue and clear/white) are stocked at each station? Y N

Clean towel buckets, back sink and warewasher (if used) have the correct sanitizer concentration when checked with a test strip? Y N

Required supplies at all hand wash sinks? Y N

Disposable liners discarded and replaced with new liners for all iced and sweet tea dispensers today? Y N

All employees appear healthy (with no symptoms of illness). Y N

START-UP			
Maximum refrigerated product temperature is 40°F.			
Refrigerator Units	Product Measured	Product in Code?	Product Temperature
Walk-In		Y N	°F
Reach-In - Kitchen 1		Y N	°F
Reach-In - Kitchen 2		Y N	°F
2-Drawer Unit		Y N	°F
2-Drawer Unit		Y N	°F
Prep Table Refrigerator		Y N	°F
Mix Reservoir Shake	Shake mix		°F
Mix Reservoir Sundae	Sundae mix		°F
FC - 1		Y N	°F
FC - 2		Y N	°F
DT - 1		Y N	°F
DT - 2		Y N	°F
Cream/Milk Dispenser 1	Cream		°F
Cream/Milk Dispenser 2	Cream		°F
McCafé Cooler		Y N	°F
Salad Display		Y N	°F
Blended Ice Machine		Y N	°F
All Refrigerated Units			
Open product covered or wrapped?		Y N	
All refrigerated products are at or below 40°F?		Y N	
Production Area Freezers			
Frozen product in all reach-in and grill side freezers solidly frozen?		Y N	
Walk-In Freezer			
Walk-in freezer at or below 0°F?		Y N	
Record walk-in freezer temperature			°F
Open products covered or wrapped?		Y N	
Holding Times/Time Control Procedures			
Holding times are marked and followed for all refrigerated foods held at room temperature at the prep table, at the grill, service, and muffin toaster/biscuit areas.		Y N	

Cooked product internal temperature check. (Check each product from all sections of grill that are being used to cook each specific product). Add any regional or promotional meat, fish or poultry product to the tables below.

Notes for actions or follow-up:

Date: _____

Person Completing (Start-Up): _____

Person completing (Breakfast): _____

Person completing (Reg Menu): _____

General Manager Sign-Off (Verify): _____

BREAKFAST PRODUCTS – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY									FOOD SAFETY	QUALITY
Time of Day	Product	Platen #	Cook Time	Run Size	Portion #1	Portion #2	Portion #3	Portion #4	Internal temps. at or above 155°F?	All internal temps. between 155-190°F?
	Breakfast Sausage			8	°F	°F	°F	°F	Y N	Y N
	Breakfast Sausage			8	°F	°F	°F	°F	Y N	Y N
	Breakfast Steak				°F	°F	°F	°F	Y N	Y N
					°F	°F	°F	°F	Y N	Y N
					°F	°F	°F	°F	Y N	Y N
										Gelled Yolk?
	Round Egg				°F	°F	°F	°F	Y N	Y N
	Round Egg				°F	°F	°F	°F	Y N	Y N
	Round Egg				°F	°F	°F	°F	Y N	Y N
									Internal temps. at or above 165°F?	
	Breakfast Chicken				°F	°F	°F	°F	Y N	
REGULAR MENU – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY									FOOD SAFETY	QUALITY
Time of Day	Product	Platen #	Cook Time	Run Size	Patty #1	Patty #2	Patty #3	Patty #4	Internal temps. at or above 155°F?	2 of the 4 internal temps. between 155-170°F?
	Beef 10:1			8	°F	°F	°F	°F	Y N	Y N
	Beef 10:1			8	°F	°F	°F	°F	Y N	Y N
	Beef 10:1			8	°F	°F	°F	°F	Y N	Y N
	Beef 10:1			8	°F	°F	°F	°F	Y N	Y N
					°F	°F	°F	°F	Y N	Y N
REGULAR MENU – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY									FOOD SAFETY	QUALITY
Time of Day	Product	Platen #	Cook Time	Run Size	Patty #1	Patty #2	Patty #3		Internal temps. at or above 175°F?	All internal temps. between 175-190°F?
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
CHICKEN, FILET-O-FISH – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY									FOOD SAFETY	
Time of Day	Product	Vat or Platen #	Run Size	Portion #1	Portion #2	Portion #3	Portion #4		Chicken internal temps. at or above 165°F?	Filet-O-Fish internal temps. at or above 150°F?
	Chicken McNuggets				°F	°F	°F	°F	Y N	
	Crispy Chicken				°F	°F	°F	°F	Y N	
	Grilled Chicken				°F	°F	°F	°F	Y N	
	McChicken				°F	°F	°F	°F	Y N	
	Buttermilk Crispy Tenders				°F	°F	°F	°F	Y N	
					°F	°F	°F	°F	Y N	
					°F	°F	°F	°F	Y N	
					°F	°F	°F	°F	Y N	
	Filet-O-Fish				°F	°F	°F	°F		Y N

Daily Food Safety Checklist

To complete the checklist, circle Y (Yes) or N (No) for each item. Any "N" response should be immediately corrected.

Pyrometer in calibration. Record temperature of ice water. Temp _____°F should be between 30 - 34°F.

Proper disposable gloves (blue and clear/white) are stocked at each station? Y N

Clean towel buckets, back sink and warewasher (if used) have the correct sanitizer concentration when checked with a test strip? Y N

Required supplies at all hand wash sinks? Y N

Disposable liners discarded and replaced with new liners for all iced and sweet tea dispensers today? Y N

All employees appear healthy (with no symptoms of illness). Y N

START-UP			
Maximum refrigerated product temperature is 40°F.			
Refrigerator Units	Product Measured	Product in Code?	Product Temperature
Walk-In		Y N	°F
Reach-In - Kitchen 1		Y N	°F
Reach-In - Kitchen 2		Y N	°F
2-Drawer Unit		Y N	°F
2-Drawer Unit		Y N	°F
Prep Table Refrigerator		Y N	°F
Mix Reservoir Shake	Shake mix		°F
Mix Reservoir Sundae	Sundae mix		°F
FC - 1		Y N	°F
FC - 2		Y N	°F
DT - 1		Y N	°F
DT - 2		Y N	°F
Cream/Milk Dispenser 1	Cream		°F
Cream/Milk Dispenser 2	Cream		°F
McCafé Cooler		Y N	°F
Salad Display		Y N	°F
Blended Ice Machine		Y N	°F
All Refrigerated Units			
Open product covered or wrapped?		Y N	
All refrigerated products are at or below 40°F?		Y N	
Production Area Freezers			
Frozen product in all reach-in and grill side freezers solidly frozen?		Y N	
Walk-In Freezer			
Walk-in freezer at or below 0°F?		Y N	
Record walk-in freezer temperature			°F
Open products covered or wrapped?		Y N	
Holding Times/Time Control Procedures			
Holding times are marked and followed for all refrigerated foods held at room temperature at the prep table, at the grill, service, and muffin toaster/biscuit areas.		Y N	

Cooked product internal temperature check. (Check each product from all sections of grill that are being used to cook each specific product). Add any regional or promotional meat, fish or poultry product to the tables below.

Notes for actions or follow-up:

Date: _____

Person Completing (Start-Up): _____

Person completing (Breakfast): _____

Person completing (Reg Menu): _____

General Manager Sign-Off (Verify): _____

BREAKFAST PRODUCTS – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY									FOOD SAFETY	QUALITY
Time of Day	Product	Platen #	Cook Time	Run Size	Portion #1	Portion #2	Portion #3	Portion #4	Internal temps. at or above 155°F?	All internal temps. between 155-190°F?
	Breakfast Sausage			8	°F	°F	°F	°F	Y N	Y N
	Breakfast Sausage			8	°F	°F	°F	°F	Y N	Y N
	Breakfast Steak				°F	°F	°F	°F	Y N	Y N
					°F	°F	°F	°F	Y N	Y N
					°F	°F	°F	°F	Y N	Y N
										Gelled Yolk?
	Round Egg				°F	°F	°F	°F	Y N	Y N
	Round Egg				°F	°F	°F	°F	Y N	Y N
	Round Egg				°F	°F	°F	°F	Y N	Y N
									Internal temps. at or above 165°F?	
	Breakfast Chicken				°F	°F	°F	°F	Y N	
REGULAR MENU – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY									FOOD SAFETY	QUALITY
Time of Day	Product	Platen #	Cook Time	Run Size	Patty #1	Patty #2	Patty #3	Patty #4	Internal temps. at or above 155°F?	2 of the 4 internal temps. between 155-170°F?
	Beef 10:1			8	°F	°F	°F	°F	Y N	Y N
	Beef 10:1			8	°F	°F	°F	°F	Y N	Y N
	Beef 10:1			8	°F	°F	°F	°F	Y N	Y N
	Beef 10:1			8	°F	°F	°F	°F	Y N	Y N
					°F	°F	°F	°F	Y N	Y N
REGULAR MENU – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY									FOOD SAFETY	QUALITY
Time of Day	Product	Platen #	Cook Time	Run Size	Patty #1	Patty #2	Patty #3		Internal temps. at or above 175°F?	All internal temps. between 175-190°F?
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
CHICKEN, FILET-O-FISH – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY									FOOD SAFETY	
Time of Day	Product	Vat or Platen #	Run Size	Portion #1	Portion #2	Portion #3	Portion #4		Chicken internal temps. at or above 165°F?	Filet-O-Fish internal temps. at or above 150°F?
	Chicken McNuggets				°F	°F	°F	°F	Y N	
	Crispy Chicken				°F	°F	°F	°F	Y N	
	Grilled Chicken				°F	°F	°F	°F	Y N	
	McChicken				°F	°F	°F	°F	Y N	
	Buttermilk Crispy Tenders				°F	°F	°F	°F	Y N	
					°F	°F	°F	°F	Y N	
					°F	°F	°F	°F	Y N	
					°F	°F	°F	°F	Y N	
	Filet-O-Fish				°F	°F	°F	°F		Y N

Daily Food Safety Checklist

To complete the checklist, circle Y (Yes) or N (No) for each item. Any "N" response should be immediately corrected.

Pyrometer in calibration. Record temperature of ice water. Temp _____°F should be between 30 - 34°F.

Proper disposable gloves (blue and clear/white) are stocked at each station? Y N

Clean towel buckets, back sink and warewasher (if used) have the correct sanitizer concentration when checked with a test strip? Y N

Required supplies at all hand wash sinks? Y N

Disposable liners discarded and replaced with new liners for all iced and sweet tea dispensers today? Y N

All employees appear healthy (with no symptoms of illness). Y N

START-UP			
Maximum refrigerated product temperature is 40°F.			
Refrigerator Units	Product Measured	Product in Code?	Product Temperature
Walk-In		Y N	°F
Reach-In - Kitchen 1		Y N	°F
Reach-In - Kitchen 2		Y N	°F
2-Drawer Unit		Y N	°F
2-Drawer Unit		Y N	°F
Prep Table Refrigerator		Y N	°F
Mix Reservoir Shake	Shake mix		°F
Mix Reservoir Sundae	Sundae mix		°F
FC - 1		Y N	°F
FC - 2		Y N	°F
DT - 1		Y N	°F
DT - 2		Y N	°F
Cream/Milk Dispenser 1	Cream		°F
Cream/Milk Dispenser 2	Cream		°F
McCafé Cooler		Y N	°F
Salad Display		Y N	°F
Blended Ice Machine		Y N	°F
All Refrigerated Units			
Open product covered or wrapped?		Y N	
All refrigerated products are at or below 40°F?		Y N	
Production Area Freezers			
Frozen product in all reach-in and grill side freezers solidly frozen?		Y N	
Walk-In Freezer			
Walk-in freezer at or below 0°F?		Y N	
Record walk-in freezer temperature			°F
Open products covered or wrapped?		Y N	
Holding Times/Time Control Procedures			
Holding times are marked and followed for all refrigerated foods held at room temperature at the prep table, at the grill, service, and muffin toaster/biscuit areas.		Y N	

Cooked product internal temperature check. (Check each product from all sections of grill that are being used to cook each specific product). Add any regional or promotional meat, fish or poultry product to the tables below.

Notes for actions or follow-up:

Date: _____

Person Completing (Start-Up): _____

Person completing (Breakfast): _____

Person completing (Reg Menu): _____

General Manager Sign-Off (Verify): _____

BREAKFAST PRODUCTS – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY									FOOD SAFETY	QUALITY
Time of Day	Product	Platen #	Cook Time	Run Size	Portion #1	Portion #2	Portion #3	Portion #4	Internal temps. at or above 155°F?	All internal temps. between 155-190°F?
	Breakfast Sausage			8	°F	°F	°F	°F	Y N	Y N
	Breakfast Sausage			8	°F	°F	°F	°F	Y N	Y N
	Breakfast Steak				°F	°F	°F	°F	Y N	Y N
					°F	°F	°F	°F	Y N	Y N
					°F	°F	°F	°F	Y N	Y N
	Round Egg				°F	°F	°F	°F	Y N	Y N
	Round Egg				°F	°F	°F	°F	Y N	Y N
	Round Egg				°F	°F	°F	°F	Y N	Y N
									Internal temps. at or above 165°F?	Gelled Yolk?
	Breakfast Chicken				°F	°F	°F	°F	Y N	
REGULAR MENU – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY									FOOD SAFETY	QUALITY
Time of Day	Product	Platen #	Cook Time	Run Size	Patty #1	Patty #2	Patty #3	Patty #4	Internal temps. at or above 155°F?	2 of the 4 internal temps. between 155-170°F?
	Beef 10:1			8	°F	°F	°F	°F	Y N	Y N
	Beef 10:1			8	°F	°F	°F	°F	Y N	Y N
	Beef 10:1			8	°F	°F	°F	°F	Y N	Y N
	Beef 10:1			8	°F	°F	°F	°F	Y N	Y N
					°F	°F	°F	°F	Y N	Y N
REGULAR MENU – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY AND QUALITY									FOOD SAFETY	QUALITY
Time of Day	Product	Platen #	Cook Time	Run Size	Patty #1	Patty #2	Patty #3		Internal temps. at or above 175°F?	All internal temps. between 175-190°F?
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
	Fresh Beef 4:1				°F	°F	°F		Y N	Y N
CHICKEN, FILET-O-FISH – INTERNAL TEMPERATURES: CHECK FOR FOOD SAFETY									FOOD SAFETY	
Time of Day	Product	Vat or Platen #	Run Size	Portion #1	Portion #2	Portion #3	Portion #4		Chicken internal temps. at or above 165°F?	Filet-O-Fish internal temps. at or above 150°F?
	Chicken McNuggets				°F	°F	°F	°F	Y N	
	Crispy Chicken				°F	°F	°F	°F	Y N	
	Grilled Chicken				°F	°F	°F	°F	Y N	
	McChicken				°F	°F	°F	°F	Y N	
	Buttermilk Crispy Tenders				°F	°F	°F	°F	Y N	
					°F	°F	°F	°F	Y N	
					°F	°F	°F	°F	Y N	
	Filet-O-Fish				°F	°F	°F	°F		Y N

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