THE POWER OF A TEMPERATURE LOG

"Sometimes, a simple temperature reading can change the way we think about things..."

Mac McKay

Director of Sales – Education, SMART Temps

WHAT CHANGES HAVE YOU SEEN IN CHILD NUTRITION?

- Meal patterns
- Deliveries
- Preparation
- Serving styles
- Dining room décor
- Perceptions
- Technology
- HACCP and other regulations
- Training

CONSTANTS IN CHILD NUTRITION

- There will always be hungry kids!
- Personnel management
- Portion change
- Operating a financially sound School Nutrition Program

You're still making a difference!

QUESTIONS TO ASK YOURSELF BEFORE WE START?

What does your Food Safety Command Center look like?

What are your current KPIs (Key Performance Indicators)?

Why has your participation decreased?

Where did all your time go?



WHY I KNOW TEMPERATURES

- 10,000+ schools across the country
- 21,000+ pieces of equipment being monitored at one time
- 1.8 billion equipment temperatures recorded
- 3.2 million high temperature alerts received
- 1.3 million low temperature alerts received
- 5,000+ schools recording temperatures throughout the flow-of-food process currently
- 49 million flow-of-food temperatures taken
- 10 million flow-of-food corrective actions taken

BIG DATA

- Google processes 34 petabytes of data per day, 1500x the quantity of all the printed materials in the Library of Congress
- Before 2000, Only 1/4th of information was in digital form

• Today, less than .5% of information is not in digital form



POSSIBLE OPPORTUNITIES BASED OFF OF YOUR DATA

- Quality control
- Specific training
- Proactive maintenance
- Identifying new items/ equipment/ interfaces/ partnerships



QUICK FOOD SAFETY TIPS



If It Crawls or Swims 145

IF IT FLYS 165

. .



41-135 is Danger







IF GROUND ROUND IT UP 10



Between 70 – 125 bacteria grows quickest

COOLER AND FREEZER DATA

ON AVERAGE 10% OF EQUIPMENT FAILS EACH YEAR

THE AVERAGE HANDWRITTEN EQUIPMENT PAPER LOG HAS AT LEAST 1.2 TEMPERATURES ABOVE HACCP PARAMETERS

THE AVERAGE TEMPERATURE OF A WALK IN COOLER IS 39.1 DEGREES

THE AVERAGE TEMPERATURE OF A WALK IN FREEZER IS 5.1 DEGREES

Refrigerator & Freezer Temperature Log

Month/Year JUNE 2015 Refrigerator needs to be at +36° to 46° F (2°

8° C) Freezer needs to be at +5° F (-15° C) or colder

+40° F is the ideal temperature. 0° F or colder is ideal.

Record the Time, Temperatures & Initials two upon arrival (morning) and when a

times (2) each business day, osing the office at the end of the day (evening). Circle the For/C below to identify whether temperatures are taken in Fahrenheit or Celsius

DAY	TIME	REFRIG	FREEZER	INITIALS	DAY	TIME	REFRIG	FREEZER	INITIALS
	8 am	38.°F°C	- 10°F °C	MM	17 th	🙁 am	ЧЧ °F °C	34 °F°C	MM
	G pm	38°F°C	-10°F*C	NUL BUT		6 pm	44 °F °C	34 °F°C	NOM
2 nd	8 am	58°F 'C	~10°F °C	MAN	18 th	8 am	45 °F °C	34 °F°C	MARA
	6 pm	33 °F ℃	- 10°F °C	MM		6 pm	45 °F °C	34 %F°C	Mpi
3 rd	8 am	38°F°C	-10°F°C	MM	19 th	8 am	45 °F °C	34 °F°C	mm
	6 pm	38°F°C	-10 "F "C	MM		6 pm	45 °F °C	3⊇ °F°C	
4 th	8 am	38 of oc	10 of oc	man	20 th	8 am	45 or or	- 10 OFOC	K
	6 pm	38 °F °C	-10 °F °C	MM		6 pm	45°F°C	-10 °F °C	N I DO
5 th	8 am	36°F°C	-10 °F °C	mm	21 st	😪 am	45°F ℃	TO OF OC	MM
	6 pm	38°F°C	-10 °F °C	mm		6 pm	45°F ℃	-10 °F °C	mm
5 th	() am	36 °F °C	-10 °F °C	MM	22 nd	8 am	45°F°C	- 16 °F °C	MA.M
	6 pm	38 """	- 10 ap ac	nin		6 pm	175°F °C	-10 °F °C	124.60
7 th	8 am	38 °F °C	- 10 °F °C	mm	23 rd	8 am	450 °F °C	-10 oFoC	man
	pm	38°F°C	- (O "F "C	phi phi		6 pm	450 °F °C	-10 °F °C	MAN
3 th	3 am	36°F°C	-10 *F*C	MIM	24 th	g am	458 "F "C	-10 °F °C	MM
	e pm	35°F°C	- 10 °F °C	MM		6 pm	50 of oc	- (O "F"C	nam
9 th	am	38.000	- 10 °F °C	AM M	25 th	8 am	50 *F*C	-10 °F °C	mm
	6 000	38 °F °C	-IO °F °C	MM		6 pm	50 °F °C	- 10 °F °C	mar
10 th	2 10	38 °F °C	∽ ⊘ °F °C	MAN	26 th	8 am	50 °F °C	- (O °F °C	MM
	6	38 °F°C	-15 °F °C	man		6 pm	50 °F °C	- 10 "F"C	MM
1 th	8.	36 °F °C	-15 °F°C	MM	27 th	8 am	50°F°C	5 °F°C	MAR
	6 pm	38 °F °C	-15 °F °C	mm		6 pm	50 °F °C	5 °F°C	MM
2 th	🔗 am	38°F°C	-15 °F °C	MRI	28 th	8 am	50°F °C	5 °F°C	num
	6 pm	38 °F °C	-15 °F °C	mon		6 pm	43 °F °C	5 °F °C	MIM
3 th	8 am	35 or oc	32 OFOC	MARIA	29 th	(g) am	43 OF OC	5 °F°C	MM
	6 pm	38 *F*C	32 """	MAN		6 pm	43 °F °C	5 °F°C	MM
4 th	Bam	3₿°F°C	30 °F°C	MM	30 th	8 am	43 °F °C	5 °F°C	MM
	6 pm	38 Fr	30 °F°C	MM		6 pm	43 °F °C	5 °F °C	MM
5 th	Bam	38°F°C	30 of oc	MM	31 st	8 am	43°F°C	5 °F °C	MM
	6 pm	3€°F°C	32 Fre	MM		6 pm	43 °F °C	5 °F°C	MANI
6 th	Sam	38F°C	32 °F °C	MM			-		
	6 pm	38F°C	32 °F °C	man					

TRENDS OF A REAL TEMP LOG

Refrigerator & Freezer Temperature Log

Month/Year JUNE 2015

Refrigerator needs to be at +36° to 46° F (2° to 8° C) +40° I Freezer needs to be at +5° F (-15° C) or colder 0° F o

+40° F is the ideal temperature. 0° F or colder is ideal.

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DAY	TIME	REFRIG	FREEZER	INITIALS	DAY	TIME	REFRIG	FREEZER	INITIALS	
1 52	7.0am	38 800	9 100	MA	17 th	6:27 am	40@*C	- 21 OC	PATER .	тт
	61cra.pm	35 Oc	10 00	ST	1.00	7:42pm	40000	-27 @*C	EB	Low Temp
2 nd	7 15am	39 0	8 0.0	Aim	18 th	7:02 am	4100	-29 Or	MM	- Evolution
	6:21 pm	39 0 .0	800	ST		SILLIPM	40.00%	-35 Br	£3B	Excursion
3 rd	7:20am	40 Or	8 0%	MM	19 ⁸¹	7 (24) am	41000	-30 O'C	m	
-	7:02 pm	41 0 %	7 0%	ST		9:0.9. pm	41 6%	-29 Or	EW	
4 th	8:02 m	42 0 %	9 0%	MM	20 th	9:14 am	42 0.0	-1 Oc	MM	
	7:02.pm	39 00	10 000	ST		8:37 pm	42 Br	5 .		
5 th	8:40 am	42 Q .C	11 Ore	MM	21 st	7:10 am	41 00	20 000	65	
	7:21 pm	43 0 0	9 000	ST		9:04pm	41.00	34 @c	MQ	
6 th	7 12 am	450 °C	9 Ore	EB	22 nd	8.ca am	41 840	3300	65	
	7:21 pm	48	9 00	ST	3	9:04pe	મા છેજ	36 De	ME	
7 th	7-4.2am	46 Gm	9 000	EB	23rd	7:10 am	4100	32 00	PW	Stoody
	\$:01 pm	52 @ C	10 000	EB		8:27 pm	41 340	36 0 0	ML	Steauy
8 th	6 -15am	48 100	9 000	Daniel	24 th	16:45 am	4104	34 @~	MAS	Increase in
	7:14 pm	540 c	9 00	ST		7:32 pm	H/. 4F 9C	36 @~	MW	
0 ¹⁰	102	47 @°C	4 60°C	Am	25 th	7:21 am	41 000	37 00	PW	Temperatures
	6:42.pm	51 Oc	7 00	EW		G:M7pm	111 @ .c	40 00	SW	- F
10 th	6 cr	47 800	9 000	mm	26 th	G: 42 am	4]] @c	42 000	NINI	
	7 Japm	50 0 c	6 00	EN		6 23pm	"HOBAT	35 Erc	PW	
11 ^m	6:45am	47000	500	MM	27 th	7.02 am	41 @ c	35 Erc		
	7:10 pm	50 Pc	5 0%	PN		6:59 pm	41 Bre	2000	QF	
12 th	7:21 am	56 C	7 80	[M (m)	28 th	5:12 am	4100	5 Oc	MM	
	8:04 pm	52 Pc	6 30	PW	1.00	710 pm	42 Orc	5 De	QF	
13	92.00 am	53 ⊕c	4 @*c	1411	29 th	7:01am	42.0°C	5 0%	65	
	1912 pm	55 @~	4 3.0	PW		8:32 pm	4200	5 Ore	PS	
14 ⁿ	6.10 am	5600	3 00	MM	30 th	(:112am	HIOC	6 000	PW	
	7 42 pm	56 Ger	2 000	GW		9:12 pm	M2: 17-0	3 80	SW	
15 th	7:12 am	57@c	-1 000	60	31 st	7:03 are	41 @*	5 Oc	MMM	
	ED: NOT PRO	58@~	-2@c	EB	-	9:07pm	Habe	4 De	SW	
16 th	6 -74 am	4300	-20%	69	-					
	7.51 pm	42 @ c	-10 @*c	EB						

High Temp Excursion

EXTRACTING DATA

Refrigerator & Freezer Temperature Log

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	DAY	TIME	REFRIG	FREEZER	INITIALS	DAY	TIME	REFRIG	FREEZER	INITIALS	1
	155	7.0am	38 @0	9 18.0	MM	17 th	8:27 am	40@*c	-21 CC	MM	
		6'oapm	35 Oc	10 00	ST		7:43pm	40000	-27 @ c	EB	
	2 nd	7 15am	39 0.0	2 9 8	Am	1851	7:02 am	4100	-29 OC	MM	
		6:21 pm	39 0 %	800	ST		S:412.pm	40840	-35 BC	£5B	
	3 rd	7:20am	40 00	8 0.0	MM	19 th	7:20 am	41000	-30 O'C	M	<u> </u>
		7:02 pm	41 0 %	7 0%	5T		9:0.0 pm	41 6 4	- 29 @c	ew	ر – ۱
	4 th	8:02 m	42 O'C	9 00	MM	20 th	9:14 am	42 000	-1 Oc	MM	
1		7:02 pm	39 0.0	10 @.c	ST		8:37 pm	42 Orc	5 @°C	PW	
	5 th	8:40 am	4200	11 000	mm	21 st	7:10 em	41 OC	20 00	65	
		7:21 pm	43 0 .	9 000	ST		9:.04pm	41 00	34 @c	MQ	
	6 th	7 12 am	4500	9 Ore	EB	22 nd	8:02 am	41 6.0	33000	65	
		7:21 pm	48	9 000	ST.		9:04pm	મા છે°⊂	36 @c	JM	
	7 ^{sh}	7:42m	46 600	9 000	EB	23 rd	7:10 am	41000	3200	PW	
		8:01 pm	52.0%	10 Orc	EB		8:27 pm	41 @*	36 000	JM	
	8 th	6 45am	48 CC	9 @ c	MANI	24 th	6:45 am	4100	34 @~	MAN	
		7:14 pm	540-c	9 00	ST		7/32 pm	HI HEAC	36 @c	MW	
	9 th	102 ***	47 @ **	4 6rc	AM	25 th	7:21 am	41000	37 O°C	PW	
		6:42pm	51 Oc	7 00	EW		G:M7pm	41 800	40 00	SW	= 4
	10 th	8:01 am	47 @c	9 @c	1-11-1	26 th	6:42 am	41 Crc	42 00c	MAL	
		7:42pm	50 @c	6 00	EW		6-23pm	41 Or	35 Grc	PW	
2	11 ^m	6:45am	470°C	5 0 .0	MM	27 th	7:02 am	41 0.0	35 @**	MM	
		Dit D pm	50 Pc	5 9.0	PW		6:59 pm	41 Orc	2080	QF	
	12 ^m	7:21 am	56 C	7 8%	MAG	28 th	5:12 am	4100	5 Oc	MM	
		8:04 pm	52 Pr	6 @*c	PW		7:10 pm	42. Orc	5 De	QF	
	13 th	92.00 am	53 @c	્ય હોન્દ	MPT	29 th	7:01am	42.00	5 00	65	
		7212.pm	55 @ ~c	4 340	PW		8:32 pm	42000	5 00	PS	
	14 th	6:10 am	560°C	3 00	MM	30 th	6:12am	4100	6 000	PW	
		7 42 pm	56 Ger	2 000	GW		9:12 pm	42. 4.6	3 80	SW	
ſ	15 th	7:12 am	57 @ c	-1 @.c	65	31 st	7:02 am	41 @*	5 Oc	MMM .	
		8:21pm	58 De	-200	EB		9:07pm	42 Oc	બ ⊛ેલ	SW	
	16 th	6 74 am	43 0 .	-200	69						
- L		7:31 pm	42 Ox	-10 B*C	EB						

LOOKING AT DATA DIFFERENTLY

Week 1	Cooler	Freezer
	38	9
	35	10
	39	8
	39	8
	40	8
	41	7
	42	9
	39	10
	42	11
	43	9
	45	9
	48	9
	46	9
	52	10
Week 2		
	48	9
	45	9
	47	9
	51	9
	47	7
	60	9
	47	6
	50	5
	56	7
	52	6
	53	9
	55	4
	56	3
	56	2

Week 3	57	-1
	58	-2
	43	-2
	42	-10
	40	-21
	40	-27
	41	-29
	40	-35
	41	-30
	41	-29
	42	-1
	42	5
	41	20
	41	34
Week 4	41	33
	41	36
	41	32
	41	36
	41	34
	41	36
	41	37
	41	40
	41	42
	41	35
	41	35
	41	20
	41	5
	42	5
Left Over Days	42	5
	42	5
	41	6
	42	3
	41	5
	42	4

Average Temperature							
Time Frame	Cooler	Freezer					
Week 1	42.1	9					
Week 2	51.6	6.7					
Week 3	43.5	-9.1					
Week 4	41.1	30.4					
Last 3 days	41.7	4.7					
1st - 15th	47.6	7.2					
16th - 31st	41.2	-10.4					
TOTAL	44.3	9.3					

Differences							
Time Frame	Cooler	Freezer					
Week 1 to 2	9.6	-2.3					
Week 2 to 3	-8.1	-15.9					
Week 3 to 4	-2.4	39.6					

WALK-IN COOLER



WALK-IN FREEZER



WHAT DID THIS TELL US?

• We need someone from maintenance to come out and tweak the equipment

• Are equipment is about to fall

• Adjust times we are recording temperatures

• Need to change our defrost cycles

• We should move the inventory before we have a problem.

FOOD TEMPERATURES FACTS

• Chicken is the most commonly overcooked item in every kitchen.

• The average time an item is held before serving is 47 minutes.

• Broccoli is the most commonly overcooked vegetable.







HANDWRITTEN LOGS

Cooking Temperature Log

School:	Maintain this log for a minimum of	of one year.				φ6s		and the second of			
Date	Product	Time_ Temp	Temp	Time_ Temp	Temp	Time	Temp	Corrective	Initials	Verified	1
2410	Breedenat PT_	186							63	2-10-B	1
2110	Taco Meat	9:30							Fel	2-1015	1
	Refried Beans	114							EL.	2-10-15	1
	Tenders	184							RL.	2-10-1	5
	. Cheese	10:20			_				EL	2101	
	Tato Meat	154							FL	2.10.1	8
	Tenders	185							EL	2.10	15
	Tace Meat	175							- El	2.10	1/5
	Tenders	203					-		EL	2.10	5
	Vanders	2010							EL	2:10	15
					-	Insta	utions		н	lot / Cold	Holdir
					 Instructions: Cooked food product: Must be hot held at 135^e or above. If beld 						below,

Instructions: Record date, product name, time, and temperature cog form. Foodstervice manager will verify that foodservice employees have taken the required cooking temperatures by visually monitoring employees and preparation procedures during the hill read reviewell, initialing, and dating this log weeky.

Holding Temperature Log

f below, product must be reheated to 165° for 15 seconds Cold food product: Must be held at 41° or below. If above 41° product must be refrigerated immediately. Take and record the temperature every 15 minutes.

NG	anu	record	une	tem	perc	iture	eve

Date	Product	<u>Time</u> Temp	Time Temp	Time Temp	Time Temp	<u>Time</u> Temp	Time Temp	Corrective action	Initials	Verified by/ Date
2/10	BREAKFAST PZ	7:45							RB.	2/10/15
2/10	TACO MERT	10:45	_		_				EL	2/10/15
	REFRIED BEANS	11:40					_		EL	2/10/15
	TENDERS	11:52							EL	2/10/15
	CHESSE	11:00	-		_	_	_		EL	2/10/15
	TACO MEAT	10:90							EL	2/10/15
	TENDERS	12:01	_			_			EL	2/10/15
	TALO MEAT	113			_				EL	2/10/15
	TENDERS	1:35				_			EL.	2/10/15
	TENDERS.	1:35							EL	2/10/15
		- All								

Elementary Cooking / Reheating Temperature Log Instructions: Record product name, time, and temperature of each batch(line) cooked, and the temperature at the end of each serving line. Record corrective action, and the reheat temperature(at least 165) If food temperature has dropped below 135° during serving. 3/27/2009

Manager will monitor preparation procedures during the shift and review, initial, and date this log weekly.	
Maintain this log for a minimum of one year.	
School	

				Internal	End of line	Reheat			Verified By/
Date	Time	Food Item	Line #	Temperature	Temperature	Temperature	Corrective Action	Initials	Date
2/10	9:00	BRKFAST PZ	1	135°	165*	1670	HEAT UP TO 165"	EL	2/10
2/10	11;25	TACS MEAT	1	1654	1650			EL	2/10
2110	12:00	REFRIED BEANS		2100	165 °		COCK DOWNTOIS	EL.	2/10
2/10	12:00	TENDERS	1	185°	185*			EL	2/10
2/10	12:05	CHEESE	1	-221	170%		Cooled Down	54	2/10
2/10	12:05	TACO MEAT	- f	1650	1650			EL	2/10
2/10	1:45	TENDERS	1	210°	2368 165		COOLED DOWN	prime c	2/16
2110	3:00	TACO MERT	1	1200	1420		REHEATED	E. C.	2/10
2/10	3:00	TENDERS	1	1340			THEOW AWAY		2/10
2/10	3:15	TENDERS	1	225-			THREW AWAY	EL.	2/10
'									
	-								
	-								
	-								
	-								
				1					

SIMPLE TREND IDENTIFICATION

Cooking Temperature Log

School:

Instructions: Record date, product name, time, and temperature of each batch, and any corrective action taken on this form. Foodsservice manager will verify that foodservice employees have taken the required cooking temperatures by visually monitoring employees and preparation procedures during the shift and reviewing, initialing, and dating this log weekly. Maintain this log for a minimum of one year.

Date	Product	<u>Time</u> Temp	<u>Time</u> Temp	<u>Time</u> Temp	Time_ Temp	Time_ Temp	Time Temp	Corrective action	Initials	Verified													
2/10	Freihard PT_	186				-			KIB	2-10-1	5												
2110	Tace Mest	9:30				_			Fel	2-10-1	~												
	Refied Benne	9:37	-		-	-			tu	2-10-	5												
-	To I wants	9:63	-	_					Re	2 10	1-												
	Charles	10:00								RIU	P												
	merce	180							EL.	2.10	1C												
	Taco Illest	174				-			ger Lan	210	15												
	Tenders	185							EL	2.10	> 15												
	Taco Ment	175				-			El	A.K	4/5												
	Tenders	203							H-+ / C				1012										
	Tenders	71:26	-			Instructions			HOT / C		ling Tem	peratur	e Log										
			_			Cooked food	product: Mus	t be hot held at :	35" or abov	ve. If below	v, product	must be re	eheated t	0 165° for 15	seconds								
-			_		1	Take and reco	ord the tempe	rature every 15	elow. If abo ninutes.	ove 41. pro	duct must	be refrige	erated imi	nediately.									
								Time	Time	Time	Time	Time	Time	-		11.000.0							
					Date		Product	Temp	Temp	Temp	Temp	Temp	Temp	Corrective	action In	itials by/ Date							
-				2	10	BREAKF	AST PZ	170							R	B 2/10/15							
	1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1. 1			2	/10	TACO M	EAT	10:45						-	E	EL 2/10/15							
						REFRIED	BEANS	11:40					-	-	E	L 2/10/15							
OVERCOOLED							<	11:52							E	2/10/15							
						CHECS	~	1:00					-	-	E	4 2/10/15							
						TRIGM		10:40							E	4 2110/15							
						T	CHI I	12:01									Element	ary Cooking	/ Reheating T	emperature	Log		
ICNDERS 145 BAR AND										Instructio	Instructions: Record product name, time, and temperature of each batch(lire) cooked, and the temperature at the end of each serving line.												
						TAGO N	TEAT	1:36						Record co	orrective a Man	action, and the reheat t ager will monitor prena	emperatur ration pro	e(at least 165°) edures during t	if food temperat	ure has droppe	d below 135* during ser	rving.	
TENDERS BOL								Manager with monitor preparation procedures during the snift and review, initial, and date this log weekly. Maintain this log for a minimum of one year. 3/27/20															
				-		TENDERS		200	a strande			1		School	-								Manada at the st
								100						Date	Time	Food Item	Line #	Temperature	Temperature	Reheat Temperature	Corrective Action	Initials	Verified By/ Date
										-				2/10	9:00	BRKFAST PZ	1	135	165"	167*	HEAT UP TO 165	· EL	2/10
				L									1.1.1.	2/10	10.25	REEPLED BER	IC I	1650	165		Carl Damairal	EL	2/10
														2/10	12:00	TENDERS	Va I	185°	165°		COCC DOMICICIC	EL	2/10
									-		-			2/10	12:05	CHEESE	-	221	1700		Coolec Down	EL.	2/10
														2110	1445	TENDERS	1	2102	23/07 165		COOLED DOWN	EL	2/10
							OVE	ECOCKED						2/10	3.00	TACO MENT	1	(1202)	1420		REHEATED	E.L	2/16
													2/10	3:15	TENDERS		2250			THEEW AWAY	EL	2/10	
														,	-								
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WHAT A QUICK HIGHLIGHT SHOWED US

- 30 temperatures were taken
- 11 of those registered higher than the proper temperature for that stage
- 3 items temped were lower
- 7 corrective actions needed
- 4 items were held for more than 2 hours

HOW DOES THIS TRANSLATE INTO HELP FOR ME?

• Manage by exception

• Standardize kitchen operations

• Increase participation

• Make sure your kitchens are going above food safety standards and expectations!



QUESTIONS?

Mac McKay <u>mac@smart-temps.com</u> (877) 272-3111 ext.156

SOURCES

- Centers For Disease Control and Prevention
- <u>www.OSHA.gov</u>
- Congressional
- Marler Clark www.marlerclark.com
- Serv Safe Essential 6th Edition
- SFS Pac®
- SMART Systems[™]
- SMART Temps®
- Google Images
- FDA Food Code 2009