**Process #2  Same Day Service   
Cook to correct temperature. Hold and serve at 140 ˚F or above.**

|  |  |  |  |
| --- | --- | --- | --- |
| **Menu Item** | **Recipe**  **Number** | **Temperature** | **Controlling Hazards for Process #2** |
| **Cooking** | **Temperature**  **controls:**   * Cooking * Hot holding   **SOPs:**   * Personal hygiene * Limiting time in the temperature danger zone * Verifying receiving temperatures of food * Proper storage of food |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |