**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
 |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |