## **Food Contact Surfaces Cleaning and Sanitizing Log**

**Instructions:** Record time, temperatures/sanitizer concentration, as appropriate and any corrective action taken on this form. The foodservice manager will verify that food workers have taken the required information by visually monitoring foodservice employees and preparation procedures during the shift and by reviewing, initialing, and dating this log daily. <u>Maintain this log for a minimum of 1 year</u>.

Date and Time		Wash	Rinse	Final Rinse	Heat Sensitive	Sanitizer	Corrective Action	Employee	Verified
		Temperature	Temperature	(Sanitization)	Tape	Concentration	I	Initials	Ву/
				Temperature	(place here)	(in ppm)			Date