



Prep list and par sheet

One sheet per station, built at close, worked at open

LOCATION _____ DATE _____ STATION _____ PREPARED BY _____

[illegible]

Label everything with the product, the date and a use-by. Oldest product goes out first (FIFO). Items cooling down go from 135°F to 70°F (57°C to 21°C) within 2 hours, then to 41°F (5°C) or below within 4 more hours. FDA Food Code.