Cooking Temperature Log

Date	Food Item	Intern Tempera		Corrective Action	Employee Initial
All items must be cooked to the minimum internal temperature listed below for 15 seconds					
Poultry		165°F	Fish,	Seafood and Whole Muscle Meat	145°F
Comminuted/ground and Ground Meat		155°F	Injected or Mechanically Tenderized Meat		155°F
Comminuted/ground Fish		155°F	Stuffed Food		165°F
Raw Eggs (for immediate service)		145°F	Reheat of Food Made on Site for Hot Holding		165°F
Raw Eggs (held for service)		155°F	Fruit, Vegetables and Grains Cooked for Hot Holding		135°F
Whole Beef Roast, Corned Beef Roast, Pork Roast and Cured Pork Roast					145°F

Reviewed By:
