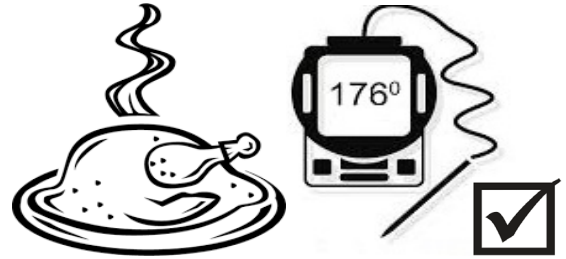


Cooking Temperature Log

Use a calibrated thermometer to monitor cooking temperatures. Small or thin masses of food require appropriate thin tip sensitive probes.



≥ 165° → Raw chicken and other poultry; Reheated foods; Stuffed meats; Pastas stuffed with raw meat. Foods cooked using a non-continuous cooking method.

≥ 155°F → Ground meats such as hamburger; Mechanically tenderized meats; Egg dishes not intended for immediate service.

≥ 145°F → Whole Intact meats such as pork chops; Seafood; Eggs for immediate service.

Date	Time	Food	Internal Temperature	In Spec Y or N	Corrective Action <small>(return to cooking if needed)</small>	Initials

Return this sheet to the owner / manager when completed

Verified by: _____ Date: _____