

**COOKING TEMPERATURE LOG**

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| **Facility Name:** |

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| **Date** | **Food Item** | | **Initials** | | **Internal Temp** | **Corrective Action** | |
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| **Minimum Cooking Temperatures** | | | | | | | |
| Poultry | | | | 165⁰F | Eggs (held for service) | | 155⁰F |
| Stuffed Foods and Meat-Based Casseroles | | | | 165⁰F | Eggs (for immediate service) | | 144⁰F |
| Reheating of Food Made on Site for Hot Holding | | | | 165⁰F | Whole Beef Roast, Corned Beef Roast, Pork Roast and Cured Pork Roast | | 145⁰F |
| Injected or Mechanically Tenderized Meat | | | | 155⁰F | Fish, Seafood and Whole Muscle Meat | | 145⁰F |
| Ground or Chopped Meats and Fish | | | | 155⁰F | Fruit, Vegetables and Grains Cooked for Hot Holding | | 135⁰F |
| **Reviewed by:** | |  |  | |  | **Date:** | |

\*Foods must be cooked to minimum temperatures for at least 15 seconds.