

Cooking Temperature Log

Date	Food Item	Internal Temperature	Corrective Action	Employee Initial

Minimum Cooking Temperatures*				
Poultry	165°F	Fish, Seafood and Whole Muscle Meat	145°F	
Comminuted and Ground Meat	155°F	Injected or Mechanically Tenderized Meat	155°F	
Comminuted 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 & first reheat of commercially processed food for holding	135°F	
Whole Beef Roast, Corned Beef Roast, Pork Roast and Cured Pork Roast (or per Roast Cooking chart)			145°F	

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

Reviewed By: _____