Cooking Temperature Log

Month_____ 20_____

Date/Time	Equipment	Food Item	Temperature	Corrective Action	Employee Initial

Cooking Temperature Requirements for Raw Animal Products (Section 3-401.11 of 2013 FDA Model Food Code as adopted by the Administrative Rules of Montana, Title 37, Chapter 110, Subchapter 2)_

- 165*F or higher for 15 seconds for: poultry, baluts, wild game animals, stuffed fish/meat/pasta/poultry or ratites.
- 155*F or higher for 15 seconds for: comminuted(ground) fish/meat/game animals, mechanically tenderized and/or injected meats or pooled eggs.
- 145*F or higher for 15 seconds for: pork, fish, some poultry and wild game and eggs broken and cooked for immediate service.

Reviewed By: _____

RiverStone Health
Environmental Health Services
123 S. 27th St., Billings, MT 59101
406.256.2770 | environmental.hea@riverstonehealth.org