

# Cooking Temperature Log

Date	Food Item	Internal Temperature	Corrective Action	Employee Initial
Minimum Cooking Temperatures*				
Poultry	165°F	Eggs (held for service)	155°F	
Stuffed Foods and Meat- Based Casseroles	165°F	Eggs (for immediate service)	145°F	
Reheating of Food Made On Site for Hot Holding	165°F	Whole Beef Roast, Corned Beef Roast, Pork Roast and Cured Pork Roast	145°F	
Injected or Mechanically Tenderized Meat	155°F	Fish, Seafood and Whole Muscle Meat	145°F	
Ground or Chopped Meats and Fish	155°F	Fruit, Vegetables and Grains Cooked for Hot Holding	135°F	

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

Reviewed By: \_\_\_\_\_

