

HAZARDOUS FOOD TEMPERATURE LOG

Minimum Internal Cooking Temperatures:		
Whole Poultry	82°C	180°F
Ground / Cut Poultry	74°C	165°F
Food Mixtures (e.g. soups)	74°C	165°F
Pork / Pork Products	71°C	160°F
Ground Meat (not poultry)	71°C	160°F
Fish	70°C	158°F

Minimum Re-heating Temperatures:		
Whole Poultry	74°C	165°F
Ground / Cut Poultry	74°C	165°F
Food Mixtures (e.g. soups)	74°C	165°F
Pork / Pork Products	71°C	160°F
Ground Meat (not poultry)	71°C	160°F
Fish	70°C	158°F

Month/Year: _____

DATE	HAZARDOUS FOOD	INTERNAL FOOD TEMPERATURE	INITIALS

REMEMBER:

- Sanitize your probe thermometer before each use (e.g. 70% isopropyl alcohol swabs).
- Check the calibration of your thermometer regularly.

CATERED FOODS:
All hazardous foods must be checked upon arrival and prior to serving to ensure:

COLD FOODS - colder than **4°C/40°F** **HOT FOODS** - hotter than **60°C/140°F**

REFUSE HAZARDOUS FOODS THAT ARE NOT DELIVERED AT THE PROPER TEMPERATURE