

Year:

Equipment Temperature Requirements							Minimum Internal Cooking Temperatures		
Refrigerator		Must be 4°C (40°F) or colder					Whole Poultry		82°C (180°F)
Freezer		Must be -18°C (0°F) or colder					Ground/Cut Poultry		74°C (165°F)
Hot Holding		Must be held at 60°C (140°F) or hotter					Food Mixture (e.g. soup, chili, casserole)		74°C (165°F)
High Temperature Dishwasher		Wash Cycle: must be between 60-71°C (140 - 160°F)					Pork/Pork Products		71°C (160°F)
		Rinse Cycle: must be 82°C (180°F) or hotter					Ground Meat (not poultry)		71°C (160°F)
Chemical Dishwasher		Chlorine: 100ppm OR Quaternary ammonium: 200ppm					Fish		70°C (158°F)
Date and Time	Name of Person Checking	Dishwasher (rinse cycle temperature OR chemical	Temperature of Refrigerator		Temperature of Freezer		Menu Item	Internal Food Temperature	Hot Holding Temperature
		concentration)	1	2	1	2		remperature	remperature