Food Temperature Log

Date	Time	Location	Food Item	Temperature (F)	Corrective Action	Initials	Verified By
10/20/20	12:00pm	walk-in refrigerator	raw chicken	40°F		AH	BH

Holding Temperatures – Food that is required to be held cold must be held at 41°F or below, with some exception. Any food that is held hot must be held at 135°F or above. If food is found between 41°F and 135°F for 4 hours or less, the food item should be rapidly cooled to 41°F or reheated to 165°F. Food held between 41°F and 135°F beyond 4 hours should be voluntarily discarded.

Cooking Temperatures – Ensure all food items are cooked to their proper internal cooking temperatures.

Fruits and vegetables that will be hot held	135°F for 15 seconds
Raw animal foods (i.e., pork, beef)	145°F for 15 seconds
Raw eggs – cooked to order	145°F for 15 seconds
Whole commercially raised game animals	145°F for 15 seconds
Raw eggs that are pooled or not cooked to order	155°F for 15 seconds
Comminuted fish, meat (i.e. hamburger meat) or commercially raised game	155°F for 15 seconds
Ratites and injected meats	155°F for 15 seconds
Poultry, baluts, stuffed fish/meat/pasta/poultry/ratites, stuffing containing fish, meat, poultry or ratites, or wild game animals	165°F for 15 seconds
Microwave cooking (let food stand covered for 2 minutes)	165°F for 15 seconds
Roasts (including formed roasts)	130°F for 112 minutes or as chart specified in §114004