Instructions: Use a sanitized probe thermometer to take product temperature during cooking/re-heating. Keep heating and monitoring until the correct internal temperature is reached. Record that temperature. Supervisor verifies daily that process is being followed. Maintain logs for one year minimum.

Minimum Internal Cooking Temperatures:		
Whole Poultry	82°C	180°F
Ground/Cut Poultry	74°C	165°C
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 Reheating Temperatures:		
Whole Poultry	74°C	165°F
Ground /Cut Poultry	74°C	165°C
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

Cooking and Re-Heating Log:

Date	Food Item	Final Temperature for Cooking or Re-Heating / Time	Corrective Action(s) Taken	Initials

Verified By (Supervisor or Manager): _____ **/ Verification Date:** _____

Example:

Date	Food Item	Final Temperature for Cooking or Re-Heating / Time	Corrective Action(s) Taken	Initials
01/01/2023	Chicken Soup	84.1C / 10:08 AM		JK
01/01/2023	Beef Patty	75.2C / 12:35 PM		JK
01/01/2023	Chicken Tikka	85.1C / 2:32 PM		JK

Verified By (Supervisor or Manager): _____Sunny S_____ **/ Verification Date:** _____01/01/2023_____