

Instructions: Use a sanitized probe thermometer to take product temperature during cooking/reheating. 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 Reheating Log:

Date	Food Item	Final Temperature for Cooking or Reheating / Time	Monitored by (employee initials)	Supervisor Verification

Verified by (supervisor or manager): _____ / Verification Date: _____

Example:

Date	Food Item	Final Temperature for Cooking or Reheating/ Time	Monitored by (employee initials)	Supervisor Verification
01/01/2026	Chicken Soup	84.1C / 10:08 AM	JK	OJ
01/01/2026	Beef Patty	75C / 12:35 PM	JK	OJ
01/01/2026	Chicken Tikka	85C / 2:32 PM	JK	OJ

Verified by (supervisor or manager): Sunny S / Verification Date: 01/01/2026