PublicHealth
WELLINGTON-DUFFERIN-GUELPH
*Stay Well.*

**Cooking temperatures (verify using a probe thermometer):**

| | | | | | |
|---|---|---|---|---|---|
| Poultry, whole | 82°C (180°F) | Ground meats (not poultry) | 71°C (160°F) | Food mixtures with meat | 74°C (165°F) |
| Fish | 70°C (158°F) | Poultry (pieces & ground) | 74°C (165°F) | Pork, pork products | 71°C (160°F) |

# Daily Temperature Recording Log:

| **Date** | **Food Item** | **Food Handling Temperatures** | | **Cooling Logs** | | | | **Food Storage** | |
|---|---|---|---|---|---|---|---|---|---|
| **(dd/mm/yyyy)** | **Specify item** | **Cook** (74°C/165°F) | **Re-Heat** (74°C/165°F) | 60°C/140°F To 20°C/68°F ) **Within 2 hours** | | (20°C/68°F) To (4°C/40°F) **Within 4 hours** | | **Fridge** (4°C/40°F) | **Freezer** (-18°C/40°F) |
| | | | | Time | Temp | Time | Temp | | |
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# Daily Temperature Recording Log:

| **Date** | **Food** | **Delivery Logs (HOT Items)** | | **Delivery Logs (COLD Items)** | | **Dishwashing** (Wash 60-71°C/140-160°F) Rinse (82°C/180°F) OR sanitizer concentration | |
|---|---|---|---|---|---|---|---|
| **(dd/mm/yyyy)** | **Specify item** | **Upon Delivery** (60°C/140°F) | **Upon Service** (60°C/140°F) | **Upon Delivery** (4°C/40°F) | **Upon Service** (-4°C/40°F) | **Wash Temperature** | **Rinse Temperature OR Sanitizer Concentration** |
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**Actions Taken** (i.e. if fridge temperature high (>4°C/40°F), food items received >4°C/40°F or <60°C/160°F)

| Date (dd/mm/yyyy) | Issue | Corrective Action(s) Taken |
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