Cooking Temperature Log

HACCP Critical Control Point Record • Verify internal temperature of all cooked foods

Business Name: _____   **Location:** _____   **Week / Date Range:** _____

Minimum Internal Temps: Poultry 165°F (74°C) • Ground Meat 155°F (68°C) • Seafood/Pork/Eggs 145°F (63°C) • Reheated 165°F (74°C)

#	Date	Food Item	Target °F	Actual °F	Time	Initials	Generator	Pass / Corrective Action
1								
2								
3								
4								
5								
6								
7								
8								
9								
10								
11								
12								
13								
14								
15								
16								
17								
18								
19								
20								
21								
22								

Corrective Actions Taken:

_____

_____

Reviewed By: _____   **Date:** _____