

Site: _____

Date: _____

Daily Temperature Log

Product Name	End of Cooking / Beginning of Holding			End of Holding / Beginning of Service			End of Service (note if no leftovers)			Corrective Action
	Time	Temp	Initials	Time	Temp	Initials	Time	Temp	Initials	

Cooling Temperature Log

Product Being Cooled	Temp after 2hrs	Temp after 4hrs	Temp after 6hrs	Initials

Freezer Pull for Future Production

Product Needed	Amount Needed	Date Needed	Amount Pulled from Freezer	Initials

NOTE: Freezer pulls placed on bottom shelf in walk-in.

Minimum Internal Cooking Temperatures

- Leftovers; casseroles; stuffed meats, fish, & pastas; microwaved items: 165° F
- Poultry (breasts, legs, wings, ground): 165° F
- Ground meats (beef, pork, veal, lamb, game animals): 155° F
- Ham, bacon, & other tenderized/injected meats: 155° F
- Flaked or ground fish (sticks, nuggets): 155° F
- Egg dishes (cooked for later service): 155° F
- Intact roasts (beef, pork, veal, lamb, commercially-raised game animals): 145° F
- Fish & foods containing fish: 145° F
- Plant foods, including fruits & vegetables (cooked for hot holding): 135° F

Holding Temperatures

- Hot Foods: Hold at 135° F or above
- Cold Food: Hold at 41° F or below

Reheating Time and Temperature

- Reheat foods to 165° F within 2hrs

Cooling Times and Temperatures

- Cool foods from 135° F to 70° F within 2hrs
- Cool from 70° F to 41° F in additional 4hrs