

Food Temperature Log

Temperatures should be taken at least every 2 hours

REGULATION REQUIREMENTS:

COLD-HOLD: 41°F OR LOWER HOT-HOLD: 135°F OR HIGHER

COOKED TEMPERATURES: POULTRY 165°F/GROUND MEATS AND GAME MEAT 155°F/FISH, EGGS, PORK, LAMB 145°F

[illegible]

Comments/Actions may include: Disposed food, rapidly cooled food to 41°F, reheated food to 165 °F, cooked additional time to correct temperature.