Meat Smoking Activity Log

Minimum Internal Cooking Temperatures:		
Whole Poultry	82°C	180°F
Ground/Cut Poultry	74°C	165°F
Poultry Breasts	77°C	170°F
Pork/Pork Products	71°C	160°F
Fish	70°C	158°F
Beef	71°C	160°F

Minimum Reheating Temperatures:		
Whole Poultry	74°C	165°F
Ground /Cut Poultry	74°C	165°F
Poultry Breasts	77°C	170°F
Pork/Pork Products	71°C	160°F
Fish	70°C	158°F
Beef	71°C	160°F

Monitor and document times and temperatures of product being smoked to ensure safety.

Date	Meat Item	Internal Temp. of Unit	Time In	Time Out	Final Internal Temp. of product (3 diff. locations at the deepest portion)	Time into Cooler	Temp. of Cooler	Initials
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Reminders:

- Sanitize your probe thermometer before and after each use (e.g. 70% isopropyl alcohol swabs) and check the calibration of your thermometer regularly.
- Tear apart the meat once fully cooked and spread it out in shallow pans, cover and place in cooler immediately to ensure quick and even cooling.