Hazardous Food Temperature Log

Minimum Internal Cooking Temperatures:		
Whole Poultry	82°C	180°F
Ground/Cut Poultry	74°C	165°C
Food Mixtures (e.g. soups)	74°C	165°F
Pork/Pork Products	71°C	160°F
Ground Meat (not poultry)	71°C	160°F
Fish	70°C	158°F

Minimum Reheating Temperatures:		
Whole Poultry	74°C	165°F
Ground /Cut Poultry	74°C	165°C
Food Mixtures(e.g. soups)	74°C	165°F
Pork/Pork Products	71°C	160°F
Ground Meat (not poultry)	71°C	160°F
Fish	70°C	158°F

Month/Year: _____

Date	Hazardous Food	Internal Food Temperature	Initials

Remember:

- Sanitize your probe thermometer before each use (e.g. 70% isopropyl alcohol swabs.)
- Check the calibration of your thermometer regularly.