

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	

Temperature Requirements

Minimum Internal Cooking Temperatures

- (A) Poultry: ground-165 F, breasts-170 F, legs, thighs, wings & whole- 180 F
- (B) Whole muscle beef &(other red meats) 145 F
- (C) Ground meats (except poultry) 160 F
- (D) Stuffed Foods (meats/poultry/seafood/pasta) 165 F
- (E) Seafood 145 F
- (F) Cooked eggs held for service 160 F

Holding Temperatures

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

Cooling Times and Temperatures

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

Reheating Time and Temperature

- Reheat foods to 165 F within 1 hour

Cooling Temperature Log

<u>Product Being Cooled</u>	<u>Temp after 2 hours</u>	<u>Temp after 4 hours</u>	<u>Temp after 6 hours</u>	<u>Initials</u>
1. _____	_____	_____	_____	_____
2. _____	_____	_____	_____	_____
3. _____	_____	_____	_____	_____

Freezer Pull for Future Production

<u>Product Needed</u>	<u>Amt. Needed</u>	<u>Date Needed</u>	<u>Amount Pulled From Freezer</u>	<u>Initials</u>
1. _____	_____	_____	_____	_____
2. _____	_____	_____	_____	_____
3. _____	_____	_____	_____	_____

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