TEMPERATURE RECORD SHEET

ESTABLISHMENT NAME:

_____

REQUIRED MINIMUM COOKING TEMPERATURES

POULTRY, POULTRY STUFFING STUFFED MEATS, CASSEROLES . . . . . 165° F OR ABOVE
GROUND, FABRICATED, OR RESTRUCTURED MEATS . . . . . 155° F OR ABOVE
PORK, FOOD CONTAINING PORK . . . . . 150° F OR ABOVE
OTHER POTENTIALLY HAZARDOUS FOODS (INCLUDING EGGS) . . . . . 140° F OR ABOVE
RARE ROAST BEEF (FIRST TIME COOKING) . . . . . 130° F OR ABOVE
REQUIRED MINIMUM HOT HOLDING . . . . . 140° F OR ABOVE
REQUIRED MINIMUM REHEATING . . . . . (Within One Hour) 165° F OR ABOVE

REQUIRED COLD HOLDING .....45º F OR BELOW

Date	Time	Employee Initials	Food Item	Cold Holding Temperature	Hot Holding Temperature	Reheating Temperature	Discarded

Form7\3256 05/03