COOKED FOOD LOG

Check Bottom of this Log for Critical Limits List

Food	Temp. Required	Time	Actual Temperature	Checked By (Initials)	Corrective Actions

Critical Limits:

Poultry – 165ºF   Pork – 145ºF   Fresh Egg Products – 145ºF

Stuffed Foods – 165ºF   Beef – 145ºF   Rare Roast Beef – 130ºF for 121 min.

Ground Beef/Pork –155ºF   Fish/Shellfish – 145ºF

Date(s): _____