Cooking & Reheating Log

Instructions: Date, time and food item being cooked or reheated will be recorded onto the log. Indicate the internal temperature for the food item at completion of the cooking or reheating process. A food employee monitoring cooking or reheating temperature will then initial and be verified by a manger.

Cooking: Temperature held for 15 seconds (112 minutes for roasts)	*Reheating: Temperature held for 15 seconds*
Poultry, stuffing (165 ° F) | *Ground meats, ground fish (155 ° F)* | *Eggs – later service (155 ° F)* *Eggs – immediate service (145 ° F)* | *Beef, pork, lamb, veal (145 ° F)* | *Fish, shellfish (145 ° F)*	*TCS foods (Time/Temperature Control for Safety foods, or potentially hazardous foods) = 165 ° F* *Foods that are commercially processed & ready-to-eat = 135 ° F* *Fruits, vegetables, grains, legumes = 135 ° F*

Date	Time	Cooking or Reheating?	Food Item	Internal Temp. (° F)	Corrective Action	Employee Initials/ Verified By	
9/16/20	*12:30 PM*	_√_ **Cook** ___ **Reheat**	*Hamburger Beef Patty*	*140*	*C*	*AB*	*CD*
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Corrective Action Key: **(C)** Continue cooking/reheating process until proper temperature reached **(D)** Discard food item & restart process

Bethlehem Health Bureau
To request this information in an alternate format,
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www.bethlehem-pa.gov/Health-Bureau