Cooking Log

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

Cooking: Temperature held for 15 seconds (112 minutes for roasts)

Poultry, stuffing (165 $^{\circ}$ F) | Ground meats, ground fish (155 $^{\circ}$ F) | Eggs – later service (155 $^{\circ}$ F) | Eggs – immediate service (145 $^{\circ}$ F) | Beef, pork, lamb, veal (145 $^{\circ}$ F) | Fish, shellfish (145 $^{\circ}$ F)

Date	Time	Food Item	Internal Temp. (° F)	Corrective Action	Employee Initials/ Verified By	
9/16/20	10:15 AM	Breakfast Sausage	130	CC	AB	CD

Corrective Action Key: (CC) Continue cooking process until proper temperature reached (D) Discard food item & restart process



