Cooking Temperature Log

Date	Food Item	Internal Temperature	Corrective Action	Employee Initial

Minimum Internal Cooking Temperatures*	
Product	**Temperature**
Whole Poultry	82°C / 180°F
Food mixtures containing poultry, egg, meat, fish or other hazardous food	74°C / 165°F
Poultry pieces and ground poultry	74°C / 165°F
Pork and Pork Products	71°C / 160°F
Ground meat (other than ground poultry)	71°C / 160°F
Fish	70°C / 158°F

***Food must reach minimum internal cooking temperatures for at least 15 seconds**.

North Bay Parry Sound District
Health Unit

For More Information:
705-474-1400 ● 1-800-563-2808