



COOKING TEMPERATURE MONITORING CHART

Establishment Name: _____ Date: _____

Product Type	Time	Temp	Corrective Action	Initials

Critical Limits:

Poultry:	165 °F for 15 seconds	Whole Roasts:	130 °F for 121 minutes
Ground Beef:	155 °F for 15 seconds	Other Foods:	145 °F for 15 seconds
Eggs, Fish, Beef, Pork:	145 °F for 15 seconds	Reheated Foods:	165 °F for 15 seconds

Corrective Action: Continue cooking until critical limit is reached.