

# Temperature Log for Potentially Hazardous Foods

Date: \_\_\_\_\_ Location / Event: \_\_\_\_\_

List Potentially Hazardous Food	Cooking, Reheating, Hot & Cold Hold Temp.	Time Temp Checked	Holding Temp.	Time Temp. Checked	Holding Temp.	Time Temp. Checked	Holding Temp.	Time Temp. Checked	Holding Temp.	Time Temp. Checked	Holding Temp.

**Potentially Hazardous Foods (PHFs)** include meat, poultry, cooked starches, sliced melon, sprouts, fresh herbs-in-oil and garlic-in-oil mixtures, dairy products and cooked fruits and vegetables. Measure cooking and reheating temperatures when PHFs are done and hot and cold holding temperatures of PHFs at least hourly. Foods must be measured in the very center for an accurate temperature.

**Cooking Temperature of Foods (internal temperatures)**

- Poultry and foods containing poultry: 165 ° F minimum
- All PHFs cooked in a microwave 165 ° F minimum
- Ground meats (hamburger & sausage), ratites: 155 ° F minimum
- Eggs and meat, except poultry: 145 ° F minimum
- Intact whole-muscle beef steak 145 ° F surface temperature
- Roast Beef & Pork: 145 ° F minimum
- Cooked Fruits/Vegetables/All other PHFs: 140 ° F minimum

**Other Important Temperatures**

- Reheating Temperature for PHFs: 165 ° F
- Hot Holding Temperature for PHFs: 140 ° F
- Cold Holding Temperature for PHFs: 41 ° F maximum