

HAZARDOUS FOOD TEMPERATURE LOG

(CCP Monitoring for Day Nurseries)

Minimum Internal Food Temperature:

Whole Poultry..... 82°C / 180°F
 Ground / Cut Poultry..... 74°C / 165°F
 Food Mixtures (e.g. soups).... 74°C / 165°F
 Pork / Pork Products..... 71°C / 160°F
 Ground Meat (not poultry).... 71°C / 160°F
 Fish..... 70°C / 158°F
 Other Hazardous Foods
 (e.g. rice, beef)..... 70°C / 158°F

Re-Heating..... 74°C / 165°F
 Hot Holding 60°C / 140°F
 Cold Holding..... 4°C / 40°F

Month/Year: _____

DATE	HAZARDOUS FOOD	INTERNAL FOOD TEMPERATURE	INITIALS

CATERED FOODS:

As a reminder, all hazardous foods must be checked **upon arrival** and **prior to serving** to ensure: **Cold Foods** - less than 4°C / 40°F **Hot Foods** - greater than 60°C / 140°F

For any questions or concerns please contact your local Public Health Inspector or the Environmental Help Line at 1-888-777-9613 ext. 2188