

Temperature Log for Potentially Hazardous Foods



Date: _____ Location / Event: _____

List Potentially Hazardous Food	Cooking / Reheating 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 any foods of animal origin, potatoes, dry legumes, rice, sprouts, pasta, cut melon and cantaloupes. Measure cooking and reheating temperatures when PHFs are done and hot and cold holding temperatures of PHFs at least hourly. Food must be measured in the very center for an accurate temperature.

Cooking Temperatures of Food (internal temperature)

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| Poultry and foods containing poultry: | 165 F minimum | Reheating Temperature for PHFs: | 165 F minimum |
| Ground meats (hamburger & pork): | 155 F minimum | Hot Holding Temperature for PHFs: | 140 F minimum |
| Pork and foods containing pork: | 145 F minimum | Cold Holding Temperature for PHFs: | 41 F minimum |
| Other Meats, Fish and Eggs: | 145 F minimum | | |
| All other potentially hazardous foods: | 140 F minimum | | |