WASHOE COUNTY
HEALTH DISTRICT
ENHANCING QUALITY OF LIFE

Cooking Temperature Log

Date	Food Item	Internal Temperature	Corrective Action	Employee Initial

*All items must be cooked to the minimum internal temperature listed below for **15 seconds***

Poultry	**165°F**	**Fish, Seafood and Whole Muscle Meat**	**145°F**
Comminuted/ground and Ground Meat	**155°F**	**Injected or Mechanically Tenderized Meat**	**155°F**
Comminuted/ground Fish	**155°F**	**Stuffed Food**	**165°F**
Raw Eggs (for immediate service)	**145°F**	**Reheat of Food Made on Site for Hot Holding**	**165°F**
Raw Eggs (held for service)	**155°F**	**Fruit, Vegetables and Grains Cooked for Hot Holding**	**135°F**
Whole Beef Roast, Corned Beef Roast, Pork Roast and Cured Pork Roast			**145°F**

Reviewed By: _____

ENVIRONMENTAL HEALTH SERVICES
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Public Health
Prevent. Promote. Protect.