HACCPLAN

COOKING TEMPERATURE LOG

One row per batch. Probe the thickest part. Record the actual final internal temp, not the target.

HACCPLAN-TL-CK-01
v1.0
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FACILITY NAME	PERIOD	MANAGER ON DUTY

THRESHOLD / AUTHORITY

Cook to required internal temperature for required time · FDA Food Code §3-401.11 · Poultry / stuffed / casserole ≥165°F (no rest) · Ground / comminuted meat / eggs for hot-hold ≥155°F / 17s · Whole-muscle beef / pork / fish / eggs to order ≥145°F / 15s · Whole-muscle roast ≥145°F / 4 min (alt time/temp combos in §3-401.11(B))

DATE	TIME	PRODUCT / BATCH	REQUIRED (°F)	ACTUAL (°F)	OK?	CORRECTIVE ACTION (IF UNDER TEMP)	INITIALS

WEEKLY SUPERVISOR VERIFICATION

I have reviewed this log for the period above and confirm that any out-of-range readings have a documented corrective action.

SUPERVISOR SIGNATURE	WEEK ENDING	DATE SIGNED

Records retention
2 years per 21 CFR §117.315 (FSMA) · 9 CFR §417.5 (USDA-inspected) · SFCR §87 (CA)

Notes
Calibrate the probe (ice-point method: 32°F ± 2°F in ice slurry) at least monthly per §4-302.12. Inspectors will ask to see

Source
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Free for any food-safety operator to use.

the calibration record
alongside the cooking log.