Anoka County
HUMAN SERVICES DIVISION
Public Health & Environmental Services

Environmental Services
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AnokaCounty.us

Cooking Temperature Log

Date	Food Item	Internal Temperature	Corrective Action	Employee Initial

Minimum Cooking Temperatures*			
Poultry	165°F	Fish, Seafood and Whole Muscle Meat	145°F
Comminuted and Ground Meat	155°F	Injected or Mechanically Tenderized Meat	155°F
Comminuted 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

*Foods must be cooked to minimum temperatures for at least 15 seconds.

Reviewed By: _____