the Always Food Safe company

COOKING TEMPERATURE RECORD

Week ending: _____

Date	Food	Core Temp at End of Cooking	Time Food at Correct Core Temp	Corrective Action/ Comments	Initial
7/1/18	Hot Dog	165°F	15 secs	Targets achieved	KR

Date	Critical Limit	Corrective Action Notes	Examples	Initial
			Continue cooking until core temp. achieved	
			Consider if food is safe	

Detail above core temp & time agreed with your Manager

Next Level Development & Training Association

Manager Signature: _____ Date: _____