

Log - Cooking Temperatures

Food Safety & Quality Template · Provided by GIFSQ

This is the log that proves the kill step happened. Probe every batch, write it down immediately, and the log defends you; reconstruct it later and it defends no one.

Instructions: Probe the thickest/coolest part of every batch with a calibrated thermometer, away from bone. Record immediately - not at the end of service. If the target isn't met, keep cooking and re-check; never serve undercooked food to 'catch up'.

Record details

- Date: [YYYY-MM-DD]
- Thermometer ID: [] (daily check: [Pass/Fail])

Acceptance criteria

Anything outside these criteria is a deviation - act, record, and tell QA.

- Poultry ≥ 74 °C (165 °F)
- Ground/minced meat ≥ 71 °C (160 °F)
- Other items per recipe/specification

Log

Time	Product / batch	Temp (°C)	Target met? (Y/N)	Corrective action	Cook initials
[Time]	[Product / batch]	[Temp (°C)]	[Target met? (Y/N)]	[Corrective action]	[Cook initials]
[Time]	[Product / batch]	[Temp (°C)]	[Target met? (Y/N)]	[Corrective action]	[Cook initials]
[Time]	[Product / batch]	[Temp (°C)]	[Target met? (Y/N)]	[Corrective action]	[Cook initials]

Time	Product / batch	Temp (°C)	Target met? (Y/N)	Corrective action	Cook initials
[Time]	[Product / batch]	[Temp (°C)]	[Target met? (Y/N)]	[Corrective action]	[Cook initials]
[Time]	[Product / batch]	[Temp (°C)]	[Target met? (Y/N)]	[Corrective action]	[Cook initials]
[Time]	[Product / batch]	[Temp (°C)]	[Target met? (Y/N)]	[Corrective action]	[Cook initials]
[Time]	[Product / batch]	[Temp (°C)]	[Target met? (Y/N)]	[Corrective action]	[Cook initials]
[Time]	[Product / batch]	[Temp (°C)]	[Target met? (Y/N)]	[Corrective action]	[Cook initials]
[Time]	[Product / batch]	[Temp (°C)]	[Target met? (Y/N)]	[Corrective action]	[Cook initials]

Notes and corrective action

Probe technique matters more than people think: thickest part, not touching bone or tray, and give the reading time to stabilize. A rushed probe in the thin edge tells you nothing.

- [Describe any deviation, action taken, and product disposition.]

Review

Reviewed by (name / signature)	Date	Comments
[Name / Signature]	[YYYY-MM-DD]	[Comments]

General use: This template contains no country-specific laws or regulator names and suits any food business — restaurant, catering, food manufacturing, retail, or food service. Adapt temperature limits, legal references, and record-retention periods to your local regulations. Provided by GIFSQ · v1.0 · September 2026