

**Facility:**

If you require any assistance please call 514-700-1567

<b>Why</b>	Pathogenic bacteria and parasites may cause illness and potential death if foods are not cooked to the specified time and temperature as defined by critical limits.
<b>Who</b>	Employees responsible for cooking food products. — _____
<b>When</b>	— Whenever cooking equipment ( <b>not</b> hot holding) is used to cook foods.
<b>How</b>	— Use a clean and calibrated thermometer to check the final cooking temperature. How: temperature.
	— Specify each food / equipment/temperature.

Table for equipment used to cook food:

	<b>Food</b>	<b>Final Temp</b>	<b>Facility Temp</b>	<b>Time</b>	<b>Equipment</b>
—	Poultry - stuffed meat ,seafood, or poultry – stuffing containing meat, seafood or poultry - traditional , wild game meat – casseroles containing PHF	165°F 74°C		15 sec	
—	Pork, - game meat - meat - ground or restructured meat or seafood - injected meat	158°F 70°C		1 sec	
—	Other PHF requiring cooking	145°F 63°C			
—	Rare roast beef and rare beef steak	130°F 55°C		15 sec	
—	Other				

<b>Cooking Temperature Log</b>	Record final cooking temperatures	— Every time
		— Hourly
		— Daily
		— Weekly
		— Other

<b>Corrective actions</b>	— If the final temperature is not reached continue cooking until correct temperature is reached for the specified amount of time as per CL.
	— Adjust the cooking process to achieve the correct time and temp.
	— Other

Comments:	Authorized Signature::
	Date:
	Time: