**Cooking and Reheating Temperature Log**

**Instructions:** Record temperatures for each food item and any corrective action taken. Space is provided to record multiple temperatures for each food item, as temperatures should be taken in at least two different locations of the food item. If the food item is not at or above the required minimum internal temperature when tested, continue cooking until appropriate temperature is reached and record the final internal temperature.

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| **Date** | **Time** | **Food Item** | **Internal Temp** | **Internal Temp** | **Corrective Action Taken** | **Initials** |
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