COOKING TEMPERATURE RECORD

Meat & Poultry Cooking Temperature Record (Minimum Temp: 75°C)

Note: Always disinfect the probe thermometer before use with a disinfectant probe wipe.

Date	Time	Food		Temp.	Action Taken	Checked by			
Date	Tillic	1 000		Temp.	Action raken	Officered by			
Checked By:			Signature:		Date:				
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