COOKING LOG

HAMILTON COUNTY PUBLIC HEALTH

PREVENT. PROMOTE. PROTECT.

DATE	FOOD ITEM	TIME/TEMPERATURE ATTAINED		MINIMUM REQUIRED TEMPERATURE
eg. 1/6	meatloaf	1130am	194F	165F

165F Minimum: For raw poultry, poultry products, stuffed meats
155F Minimum: For raw ground beef, ground pork, and other ground meat products
145F Minimum: For raw beef roasts, pork roasts, fish, shellfish, veal, eggs