



CP Location number:	
BEO # / Retail Stand #:	
Event / Function:	
Day / Date / Time:	
Special notes:	

[illegible]

RETAIL / BUFFET TEMP and TEMP LOG

Are all hot foods cooked to the correct standard temperature? *STD:* All foods are to be cooked to FDA/ServSafe specific internal temperatures below prior to being removed from cooking equipment and moved to the serving line. All temps are at 15 seconds after removal from cooking equipment. Any pre-cooked items must be cooked to 165° (74C). The temperature assigned to each product ensures the danger of foodborne illnesses is lessened, and that all hot food is safe for our customers.

Hot dogs: 165° (74C)	Chicken Wings: 165° (74C)
Chicken Tenders: 165° (74C)	Nacho Cheese: 145° (65C)
Sausage: 165° (74C)	Fries: 145° (65C)
Chicken Breast: 165° (74C)	Chili: 165° (74C)
Hamburger patty: 165° (74C)	Onion Rings: 145° (65C)
Pizza: 145° (63C)	Soup: 160° (72C)
Philly Beef Steak: 145° (65C)	Other fried concession side items: 165° (74C)
Pulled Pork: 155° (70C)	Other concession entrée: 165° (74C)
Pulled Chicken: 165° (74C)	Poultry (whole and solid muscle): 165° (74C)
Taco meat: 165° (74C)	Poultry (ground or sliced product): 165° (74C)
Fish filet: 145° (65C)	Solid muscle beef: 145° (65C)
Solid muscle pork: 145° (65C)	Other raw protein: 145° (65C) or to product specification
Solid muscle lamb: 145° (65C)	Ham: 145° (65C)
Ground beef: 155° (70C)	Other entrée (pasta, stir fry, etc): 165° (74C)
Eggs: 155° (70C) Cook until yolk and white are firm	Fish: 145° (65C)
Ground other: 155° (70C)	Hot side items (vegetables/casseroles) or desserts: 145° (65C)
Egg dishes: 155° (70C)	Seafood other 145° (65C): Until firm and opaque or until shell opens
Sausage: 165° (74C)	