

Activity

Temperature Chart

Skills: Numeracy, Document Use
Profiled: Kitchen Helper
Other Applications: All

Temperature Log		<i>Dave's Diner</i>	
Date: <u>03</u> / <u>10</u> / <u>08</u>		Kitchen Manager: <u>Pat Scott, Alex Finch</u>	
COOKED PRODUCT TEMPERATURES (Internal Product Readings)		Actual Readings	
Product	Standard Temperature	Lunch	Dinner
Chicken Wings	165°F / 74°C	<i>167°F PS</i>	<i>166°F PS</i>
Grilled Beef Burger	160°F / 71°C	<i>72°C AF</i>	<i>73°C AF</i>
Grilled Chicken Breast	165°F / 74°C	<i>75°C AF</i>	<i>167°F PS</i>
Rotisserie Chicken	185°F / 85°C	<i>182°F PS</i>	<i>86°C AF</i>
Ribs	160°F / 71°C	<i>73°C AF</i>	<i>160°F PS</i>
Pot Pie	170°F / 77°C	<i>168°F PS</i>	<i>75°C AF</i>
Chicken Strips	170°F / 77°C	<i>173°F PS</i>	<i>171°F PS</i>
Steak	required minimum surface of 145°F / 63°C	<i>148°F PS</i>	<i>68°C AF</i>
Corrective Action: Continue cooking product until minimum temperature is reached. Increase unit temperature as required.			



Sanitize thermometer before each use on a different product. Be careful not to cross-contaminate. Use 70% alcohol swabs. Specify if product temperature is Celsius or Fahrenheit by writing C or F beside the temperature. Temperature logs must be kept for 3 months.