Cooking core temperature log

Business name: _____

Location (premises, vehicle): _____

Core temperature limit (°C): _____

Write the core temperature limit from your HACCP plan at the top of the sheet. It depends on the food and on the rules in your country.

Date	Time	Food	Core temperature °C	OK (Y/N)	What did we do if not?	Checked by (name, signature)

Free template: www.ezlinego.com/en/haccp-templates. Easier on your phone with the EZLineGo app. Keep the records as long as your HACCP plan and the rules in your country require.