

NON-CONTINUOUS COOKING

Temperature Monitoring

Non-Continuous Cooking: Pre-Cooking Log

Date	Food	Batch	Pre-Cook Time (≤60 min)	Cooling Temp (from 135°F)		Storing Temp (frozen or ≤41°F)	Corrective Actions
				in 2 hrs ≤70°F	in 6 hrs ≤41°F		

Non-Continuous Cooking: Final Cooking Log

Date	Food	Batch	Final Cook Temp (≤60 min)	Cooling Temp** (from 135°F)		Hot Hold Temp** (≥135°F)	Corrective Actions
				in 2 hrs ≤70°F	in 6 hrs ≤41°F		

***Final Cooking Temperatures:**

- 165°F for 15 seconds - poultry; wild animals, stuffed fish, meat, pasta or poultry; stuffing containing fish, meat, poultry
- 155°F for 15 seconds - chopped or ground meat, fish, and game animals; ratites; injected or tenderized meats; eggs for hot holding
- 145°F for 15 seconds - fish; whole muscle meat; game animals; eggs for immediate service

**Does not apply if fully cooked foods are served immediately or when held at room temperature for a maximum of 4 hours using Time as a Public Health Control (TPHC) procedure.