## **Cooked and Hot-held Food Temperatures**

Our target core cooking temperature is ....... °C Our target hot-holding temperature is ....... °C

Date and Time of Test	Meal or Food Tested	Temperature after cooking (at least 75°C)	Temperature of Hot-held Food (at least 63°C)

Date and Time of Test	Meal or Food Tested	Temperature after cooking (at least 75°C)	Temperature of Hot-held Food (at least 63°C)

Remember to tell your supervisor if a temperature is below target