Heartland Health Region

Building a region of healthy people and healthy communities!

HealthLine
1-877-800-0002

HOT HOLDING/COOKING TEMPERATURE AUDIT FORM

TEMPERATURES TAKEN AS NEEDED

DATE/TIME TEMP TAKEN	FOOD ITEM	HOT HOLDIING (60°C MIN)	COOKING TEMPERATURE Final cooking to 74°C to 85°C depending on item	INTIALS OF PERSON MONITORING TEMPERATURES

NOTE: Always use an accurate metal stem thermometer that is inserted in the centre or thickest part of the food item or thigh of large poultry.
Clean and sanitize thermometer after each use.
Keep this AUDIT FORM, on file for 2 years for purposes of accountability and liability.
Use this form to educate all staff in your organization.