



State of Florida  
 Department of Business and Professional Regulation  
**Division of Hotels and Restaurants**  
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# COOKING TEMPERATURE MONITORING CHART

Establishment Name: \_\_\_\_\_ Date: \_\_\_\_\_

Product Type	Time	Temp	Corrective Action	Initials
<b>Critical Limits:</b>	<b>Poultry:</b> 165°F for < 1 second  <b>Ground meats/fish, tenderized meats, raw shell eggs for later service, ratites:</b> 155°F for 17 seconds  <b>Reheating for Hot Holding (cooked/heated foods):</b> 165°F within 2 hours	<b>Whole roasts</b> 130°F for 112 minutes  <b>Fish, raw shell eggs for immediate service, intact meats:</b> 145°F for 15 seconds  <b>Reheating for Hot Holding (Commercially Packaged foods):</b> 135°F within 2 hours		
<b>Corrective Action:</b>	Continue cooking until critical limit is reached			