Wisconsin Department of Agriculture, Trade and Consumer Protection
Division of Food and Recreational Safety
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Cooking and/or Reheating Temperature Log

Wis. Stat § 93.07(2)

Instructions: Use of this form is voluntary to meet record keeping requirements. Record food item, time, temperature, and any corrective action taken on this form. Temperatures should be taken in at least two different locations of the food item. If the food item is not at or above the required minimum internal temperature, continue cooking until appropriate temperature is reached and record the final internal temperature. The supervisor of the food operation will verify that food workers have taken the required cooking temperatures by visually monitoring food workers and preparation procedures during the shift and reviewing, initialing, and dating this log daily.

Date	Time	Food Item	Cook or Reheat	Internal	Internal	Corrective Action Taken	Initials	Verified By
Example-6/5	10:30A	Ground Beef Patty	Cook	159* F				

Personal information you provide may be used for purposes other than that for which it was originally collected. *Wis. Stat. § 15.04(1)(m).*

Note: this guidance pertains to retail food establishments only.