

Cooking Temperature Log

कुकिंग तापमान लॉग

Code: COOK_TEMP_001 · Safety · Daily · FSMS — HACCP / FSSAI compliance record

LOGO
(affix / print here)

Outlet / Kitchen: _____ Date: _____ Shift / Meal: _____

WHY / PURPOSE	Per-batch cook-through temperature check. Poultry $\geq 74^{\circ}\text{C}$, ground meat $\geq 71^{\circ}\text{C}$, whole cuts $\geq 63^{\circ}\text{C}$, veg/reheat $\geq 75^{\circ}\text{C}$ per HACCP.
	पकाने का कोर तापमान: पोल्ट्री $\geq 75^{\circ}\text{C}$, बीफ $\geq 63^{\circ}\text{C}$ । हर बैच का रिकॉर्ड रखें।
REQUIRED BY	FSSAI Schedule 4, cl. 5.3.1.1 (time / temperature control) · HACCP CCP
	कौन भरे: स्टेशन शेफ (CDP)

#	Dish / item	Food category	Internal temperature at thickest point (acceptable 60-100°C)	Time of measurement	Shift lead PIN (verification)	Init.	CA#
1							
2							
3							
4							
5							
6							

One row = one entry / batch. Record the value or tick each column. Note any fail in the Corrective Action Log and reference its CA#.

Corrective Action Log — record any out-of-range / fail here and write its CA# beside the reading in the grid.

CA#	Date	Item / Area	Problem found	Corrective action taken	By

Recorded by: _____ Verified by / Supervisor: _____ Date: ____ / ____ / ____

COOK_TEMP_001 · FSMS – Culinect · Blank master for manual logging

Retain 1 year or the food's shelf-life, whichever is longer (FSSAI Schedule 4, cl. 8.2). Any 'Out' / 'Fail' → corrective action + supervisor review.