

Child Nutrition

Task: Meal Temperatures

Task	Person Responsible	Date to be Completed
1. Check the thermometers in the fridge and freezers then record temperatures on the bottom of temperature log sheet. Fridge must maintain a temp of 40° and 32°. Freezers must be between 0°-10°.	Cook	Daily
2. While preparing food: <ul style="list-style-type: none"> • Check temps of milk-document on temperature logs. • Any and all foods must be checked for proper temperatures. *See attached chart below 	Cook	Daily each meal
3. Use the food thermometer and stick it in the middle of the food/drink that you are wanting to serve. <ul style="list-style-type: none"> • Document what the thermometer reads on the temperature chart. • Put the name of the center on the top left of the page, fill in the week and the year as well. 	Cook	Daily
4. In a snack, canned food, or something that is kept at room temperature then document “RT” on the chart.	Cook	Daily
5. Sign bottom of temp chart weekly and send a copy to Lead Cook then put the original in a file folder.	Cook	Weekly
6. Original Temperature logs are sent to the Lead Cook 1 time every 3 years.	Cook	Every 3 years

[FoodSafety.gov](https://www.foodsafety.gov)

Safe Minimum Cooking Temperatures Chart

Food	Type	Internal Temperature (°F)
Ground meat and meat mixtures	Beef, pork, veal, lamb	160
	Turkey, chicken	165
Fresh beef, veal, lamb	Steaks, roasts, chops Rest time: 3 minutes	145
Poultry	All Poultry (breasts, whole bird, legs, thighs, wings, ground poultry, giblets, and stuffing)	165
Pork and ham	Fresh pork, including fresh ham Rest time: 3 minutes	145
	Precooked ham (to reheat) Note: Reheat cooked hams packaged in USDA-inspected plants to 140°F	165
Eggs and egg dishes	Eggs	Cook until yolk and white are firm
	Egg dishes (such as frittata, quiche)	160
Leftovers and casseroles	Leftovers and casseroles	165
Seafood	Fish with fins	145 or cook until flesh is opaque and separates easily with a fork
	Shrimp, lobster, crab, and scallops	Cook until flesh is pearly or white, and opaque
	Clams, oysters, mussels	Cook until shells open during cooking

Date Last Reviewed April 12, 2019