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| WCHD_Black**烹调温度日志** | | | | | | |
| 日期 | 食物名称 | 内部温度 | | 纠正措施 | 员工姓名首字母 | |
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| \*所有食物品种必须按照下面列出的最低内部温度烹调**15秒**\* | | | | | | |
| **禽肉** | | **165⁰F** | **鱼，海鲜和贻贝肉** | | | **145⁰F** |
| **粉碎/磨碎和绞肉** | | **155⁰F** | **注射或机械嫩化肉** | | | **155⁰F** |
| **粉碎/磨碎的鱼肉** | | **155⁰F** | **夹馅食物** | | | **165⁰F** |
| **生鸡蛋（即时食用）** | | **145⁰F** | **再加热现场制作的热保温食品** | | | **165⁰F** |
| **生鸡蛋（以后食用）** | | **155⁰F** | **水果，蔬菜和谷物煮熟热保存** | | | **135⁰F** |
| **烤全牛肉，烤咸牛肉，烤猪肉和烤腌猪肉** | | | | | | **145⁰F** |

审核： \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_