The Cooking Temperature Check Sheet

Use the right requirement. Read the real number.

The oven setting and the food's appearance are not an internal-temperature measurement.

Example: an adult preparing ground meat looks up its requirement, checks with the tool as directed and reports the actual result before the meal is served.

01 Identify the food

Do not copy the requirement from another dish.

Food and preparation method

Current official guidance source

Required internal temperature

Required rest or other instruction

02 Prepare the tool

Use this thermometer's own directions.

Tool model and instruction source

Placement and reading directions

Cleaning or maintenance check

Responsible adult

The Cooking Temperature Check Sheet / Review & follow-through

03 Record the check

Write the observed number and decision.

Actual reading and unit

Time and food checked

Cooking or recheck needed

Final result after recheck

04 Make the serving handoff

Keep waiting and storage questions separate.

Required rest completed

Adult receiving the result

Holding or storage plan needed

Tool location for next meal