Record Cooking poultry temperature

Dishes containing poultry items that are not cooked using a standard time/temperature setting must be checked with a probe thermometer to ensure that they reach 75°C.

The temperature check should be taken in the thickest part of the meat (usually the breast or the innermost part of the thigh).

If temperature probing one item in a batch, indicate this by ticking ☑ the 'One of a batch' column.

Date	Time	Food	Type of check		Temp		Signed
			Individual	One of a batch	1st probe	2nd probe	
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