## **Cooking temperature**

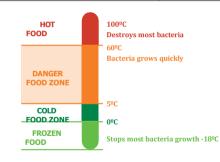


Date	Menu item to verify cooking temperature	Internal cooking temperature reached is greater than 75°C	Any changes to cooking practice to reach greater than 75°C
Example: 21/04/2023	Whole chicken	Yes	Continued cooking chicken until thickest part of breast reached 75°C

Cook foods until the core temperature reaches75°C

Use a probe thermometer to check the thickest part

of the food



Some foods can be cooked to customer preference, (e.g. rare or medium-rare fish or steak). In such cases the internal temperature does not have to reach 75°C