



## Pig Roast Temperature Log

Food vendors must maintain and provide logs for inspection.

<b>Date:</b>	
<b>Event:</b>	
<b>Person-in-Charge:</b>	

<b>Weight of Whole Pork:</b>			
<b>Source of Pork (receipt must be provided):</b>			
<b>Storage Location:</b>			
<b>Received Whole Pork:</b>	<u>Date:</u>	<u>Time (am / pm):</u>	<u>Temperature (°F):</u>
<b>Start Roasting:</b>	<u>Date:</u>	<u>Time (am / pm):</u>	<u>Temperature (°F):</u>

Temp the **thickest** part of the whole pork hourly thereafter (i.e. shoulder, thigh).

Time (am / pm)	Temperature (°F)

Time (am / pm)	Temperature (°F)

<b>End Roasting</b>	<u>Time (am / pm):</u>	<u>Temperature (°F):</u>
<b>Pork minimum internal temperature must be 145°F for 15 seconds.</b>		

Type	Time (am / pm):	Temperature (°F):
<b>Start Hot Holding</b> at a minimum temperature of 135°F (record temperature every two hours)		
<b>Start Serving</b> (record temperature every two hours)		

<b>End Serving</b>	<u>Time (am / pm):</u>	<u>Temperature (°F):</u>
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