

Establishment Name: \_\_\_\_\_  
 Month/Year: \_\_\_\_\_



**COOKING ROAST LOG**

DATE	OVEN TEMP	COOK TEMPERATURE	TIME REQUIRED	TIME ROAST REACHED	TIME ROAST WAS FULLY COOKED	INITIALS
	°F	°F	min	: AM PM	: AM PM	
	°F	°F	min	: AM PM	: AM PM	
	°F	°F	min	: AM PM	: AM PM	
	°F	°F	min	: AM PM	: AM PM	
	°F	°F	min	: AM PM	: AM PM	
	°F	°F	min	: AM PM	: AM PM	
	°F	°F	min	: AM PM	: AM PM	
	°F	°F	min	: AM PM	: AM PM	
	°F	°F	min	: AM PM	: AM PM	

WI FOOD CODE 3-401.11 (B):

Oven Type	Oven Temperature Based on Roast Weight	
	Less than 4.5 kg (10 lbs)	4.5 kg (10 lbs) or More
Still Dry	177°C (350°F) or more	121°C (250°F) or more
Convection	163°C (325°F) or more	121°C (250°F) or more
High Humidity <sup>1</sup>	121°C (250°F) or less	121°C (250°F) or less

<sup>1</sup> Relative humidity greater than 90% for at least 1 hour as measured in the cooking chamber or exit of the oven; or in a moisture-impermeable bag that provides 100% humidity.

Temperature °C (°F)	Time <sup>1</sup> in Minutes	Temperature °C (°F)	Time <sup>1</sup> in Seconds
54.4 (130)	112	63.9 (147)	134
55.0 (131)	89	65.0 (149)	85
56.1 (133)	56	66.1 (151)	54
57.2 (135)	36	67.2 (153)	34
57.8 (136)	28	68.3 (155)	22
58.9 (138)	18	69.4 (157)	14
60.0 (140)	12	70.0 (158)	0
61.1 (142)	8		
62.2 (144)	5		
62.8 (145)	4		

<sup>1</sup> Holding time may include postoven heat rise.

Any record noted outside of the cooking requirements in WI Food Code 3-401.11 (B) must have explanation/corrective action noted below: