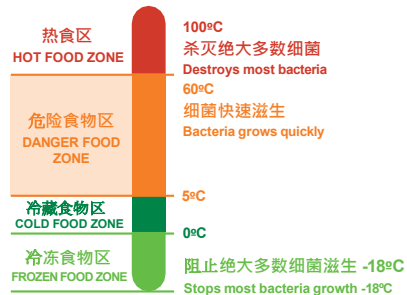


烹饪温度检测

Cooking temperature

日期 Date	需要检测烹饪温度的菜品 Menu item to verify cooking temperature	食物内部烹饪温度是否超过75° C Internal cooking temperature reached is greater than 75°C	是否需要对烹饪方式做出改动，以使食物内部烹饪温度达到75° C以上 Any changes to cooking practice to reach greater than 75°C
例: 2023年4月21日 Example: 21/04/2023	烤全鸡 Whole chicken	是 Yes	持续烹饪整鸡直到鸡胸肉最厚部分的温度达到75°C Continued cooking chicken until thickest part of breast reached 75°C

- › 烹饪食物至其中心温度达到75° C
 - › Cook foods until the core temperature reaches 75° C
 - › 使用探针温度计检测食物最厚部分的温度
 - › Use a probe thermometer to check the thickest part of the food
- 部分食物可以按顾客喜好进行烹饪
(如三、四成熟的鱼排或牛排)，在此类情况下，
食物内部温度不需要达到 75° C



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.