|  |  |  |  |  |  |  |  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| **Cooking / Cooling / Reheating Records** | | | | | | | | | | | | |
|  | | Cooking\* | | | | Cooling\* | | | Reheating\* | | | Comments |
| Date | Food | Time started cooking | Time finished cooking | Core temp. | Initials | Date | Time in fridge / chiller | Initials | Date | Core temp. | Initials |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |  |  |  |  |  |

NOTES:

1. Core temperature above 75\*C.
2. It is not necessary to record the time started cooking, if the core temperature is checked.

|  |  |  |  |  |  |
| --- | --- | --- | --- | --- | --- |
| Supervisor check / date |  |  |  |  |  |
| Initials |  |  |  |  |  |