SC3– Cooking/Cooling/Reheating Records

	COOKING*				COOLING*			REHEATING*			COMMENTS/ACTIONS
DATE	FOOD	TIME STARTED COOKING**	TIME FINISHED COOKING	CORE TEMP.	SIGN (initials)	DATE	TIME INTO FRIDGE/ BLAST CHILL/ FREEZER	SIGN (initials)	DATE	CORE TEMP.	SIGN (initials)	

NOTE:* Core temperature above 75˚C.
** It is not necessary to record the time started cooking, if the core temperature is checked.

Manager/Supervisor check on	/ /	/ /	/ /	/ /	/ /
Initials					

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SAFE CATERING