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| **Checked By** | |  |  |  |  |  |  | |  | |  |  |  |  |  |  |  | Use a clean, sanitised thermometer to check the temperature of the food  Food must be thoroughly cooked to ≥75°C by checking the thickest part.  Potentially hazardous foods must be cooled from 60°C to 21°C within 2 hours, then from 21°C to 5°C or below a further 4 hours |
| **Corrective Actions** | |  |  |  |  |  |  | |  | |  |  |  |  |  |  |  |
| **5C or below within 6 hours**  **Y/N** | |  |  |  |  |  |  | |  | |  |  |  |  |  |  |  |
| **Cooling**  **@ 6 Hours** | **Time**  **Temp** |  |  |  |  |  | |  | |  |  |  |  |  |  |  |  |
| **Cooling**  **@ 4 Hours** | **Time**  **Temp** |  |  |  |  |  | |  | |  |  |  |  |  |  |  |  |
| **≤21°C within 2 hours**  **Y/N** | |  |  |  |  |  |  | |  | |  |  |  |  |  |  |  |
| **Cooling**  **@ 2 Hours** | **Time**  **Temp** |  |  |  |  |  | |  | |  |  |  |  |  |  |  |  |
| **Cooling**  **Start** | **Time**  **Temp** |  |  |  |  |  | |  | |  |  |  |  |  |  |  |  |
| **Cooked Food Core**  **Temperature** | |  |  |  |  |  |  | |  | |  |  |  |  |  |  |  |
| **Food** | |  |  |  |  |  |  | |  | |  |  |  |  |  |  |  |
| **Date** | |  |  |  |  |  |  | |  | |  |  |  |  |  |  |  |