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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** |  |  |  |  |  |  |  |  |  |  |  |  |  |  |