

ALL-IN-ONE RECORD page 1 of 2

To be completed daily and used as an alternative to the individual records: 'Delivery Record', 'Cold Food Record', 'Hot Temperature Record', 'Hot Holding Record' and 'Off Site Temperature Record'

DATE:

DELIVERIES – You decide how many food items should be probed in each delivery			
Supplier's name			
Details of food items			
Van condition <ul style="list-style-type: none"> • Cleanliness • Separation of Raw and Cooked/Ready-to-eat food 			
Food temperature <ul style="list-style-type: none"> • Critical Limit - Chilled: • Critical Limit - Frozen: 			
Food condition <ul style="list-style-type: none"> • Packaging/Contamination 			
Within date codes <ul style="list-style-type: none"> • 'Use-by' or 'Best-before' 			
Corrective Actions <ul style="list-style-type: none"> • Reject Food • Review supplier • Review staff training 			
Allergy Awareness <ul style="list-style-type: none"> • Does the food delivered match the order and are you aware of the composition of the food? Yes <input type="checkbox"/> No <input type="checkbox"/> 			
Corrective Actions (if applicable):			

COLD FOOD RECORD								
Refrigerators/Chill/Cold Display <ul style="list-style-type: none"> • Critical Limit 	Unit		Unit		Unit		Unit	
Temperature checks (Recommended twice daily)	AM	PM	AM	PM	AM	PM	AM	PM
Freezers <ul style="list-style-type: none"> • Critical Limit 	Unit		Unit		Unit		Unit	
Function checks (Recommended once daily)								
Corrective Actions <ul style="list-style-type: none"> • Recheck Temperature • Consider if food safe to use • Review staff training • 								

ALL-IN-ONE RECORD page 2 of 2

HOT TEMPERATURE RECORD – You determine the monitoring frequency in your Temperature Control House Rules

Write Your Critical Limit for Cooking here :

Write Your Critical Limit for Cooling here :

Write Your Critical Limit for Reheating here :

Food Item	COOKING			COOLING		REHEATING
	Time Started Cooking	Time Finished Cooking	Core Temp	Time Started Cooling	Time Finished Cooling	Core Temperature

<p>Corrective Actions:</p> <p>Cooking :</p> <ul style="list-style-type: none"> Continue cooking until your specified temperature achieved Consider if food is safe to use/dispose of food which may be contaminated <p>Cooling :</p> <ul style="list-style-type: none"> Consider if food is safe to use/dispose of food which may be contaminated Revise cooling procedure/review staff training <p>Reheating :</p> <ul style="list-style-type: none"> Continue reheating until your specified temperature is achieved Review staff training 	<p>Notes:</p>
---	----------------------

HOT HOLDING RECORD AND/OR OFF SITE TEMPERATURE RECORD
 You determine the monitoring frequency in your Temperature Control House Rules

Write Your Critical Limit for Hot Holding and/or Off Site Temperatures:

Food Item	Core Temp	Time of Check

<p>Corrective Actions:</p> <ul style="list-style-type: none"> Consider if food is safe to use 	<p>Notes:</p>
---	----------------------

Manager/Proprietor's Signature **Date**

Remember to also complete the **Weekly Record** each week