SAFE CATERING

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					