



SC8 – All-In-One Record Page 1 Of 2

This form may be completed daily and used as an alternative to the individual records: ‘SC1 – Food Delivery’, ‘SC2 – Fridge/Cold Room/Display Chill Temperature’, ‘SC3 – Cooking/Cooling/Reheating’ and ‘SC4 – Hot Hold/Display’

Date:.....

FOOD DELIVERY RECORDS					SIGN
FOOD ITEM (High Risk Ready-to-eat foods only)	SUPPLIED BY	CHECK USE BY DATE	TEMP *°C	COMMENTS/ACTION	

*Chilled food: max. 8 °C; Hot Food: minimum 63 °C

FRIDGE/COLD ROOM/DISPLAY CHILL TEMPERATURE RECORDS							SIGN
TEMPERATURE OF FRIDGE/COLD ROOM/DISPLAY CHILL * (insert name or number of units in shaded boxes)							
AM		PM**		AM		PM**	

*Some businesses may wish to record freezer temperatures.

**It is recommended that fridge temperatures are checked at least once per day. Some businesses may wish to check fridges more frequently.

SC8 - All-In-One Record Page 2 Of 2

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

* Core temperature above 75° C.

** It is not necessary to record the time started cooking, if the core temperature is checked.

HOT HOLD/DISPLAY RECORDS (For Food To Be Held Hot For More Than 2 Hours)						
FOOD	TIME INTO HOT HOLD	CORE TEMP* (After 2 hours on display)	CORE TEMP* (After 4 hours on display)	CORE TEMP* (After 6 hours on display)	COMMENTS/ACTIONS	SIGNED

* Keep hot food above 63° C.

Manager/Supervisor check on /	Initials /
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COMMENTS:.....