## Hot Temperature Food Record

Decide which food items you check per day. NB Foods cooked to a core temperature of 75°C/Cooled within 90 minutes

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| --- | --- | --- | --- | --- | --- | --- | --- |
|  |  |  | **COOKING** |  | **COOLING**  | **REHEATING**  | **CORRECTIVE ACTION** |
| **Date** | **Food Items Core** | **Time****Started****Cooking** | **Time****Finished****Cooking** | **Core Temp** | **Time****Started****Cooling** | **Time****Finished****Cooling** | **Core Temperature** | **Action Taken** | **Initials** |
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**Write your Critical Limits here:**

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| --- | --- | --- | --- |
|  | **Critical Limit**  | **Notes** | **Corrective Action Examples:** |
| Cooking |  |  | Continue cooking until your specified temperature is achieved.Consider if food is safe to use/dispose of food which may be contaminated. |
| Cooling |  |  | Consider if food is safe to use/dispose of food which may be contaminated.Revise cooling procedure/review staff training. |
| Reheating |  |  | Continue reheating until your specified temperature is achieved.Review staff training. |
| **Have the corrective actions been carried out?** | **Date checked by Manager/Supervisor** | **Initials** |
| **Yes / No / Not Applicable** (delete as applicable) |  |  |