## 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) | |  | |  |