

Event Date:

Responsible Person:

### Cooking & Cooling Checks

Date	Product	Cook start time	Cook finish time	Core temp °C or what evidence proved the food was cooked throughout	Action taken if temperature too low	Start time of cool	Finish time of cool	Final cold temp °C

Core cook 75°C or above – cool time 90 minutes or less – final chill temp 5°C or below

### Refrigeration & Freezer Checks

Date	Unit No	Temp °C	Remarks

### Service Time Checks

Date	Time food put out	Time food served	Time food collected	Time food was held at room temp

Chilled Food 8°C or colder. Frozen Food -12°C or colder