

HOT TEMPERATURE RECORD

You decide how many food items you check per day. The 'All-in-One' is an alternative to this record

Date	Food Items	COOKING			COOLING		REHEATING	CORRECTIVE ACTION	
		Time Started Cooking	Time Finished Cooking	Core Temp	Time Started Cooling	Time Finished Cooling	Core Temperature	Action Taken	Initials

Write your Critical Limits here :

Critical Limit	Notes
Cooking	<p>Corrective Action Example:</p> <ul style="list-style-type: none"> Continue cooking until your specified temperature is achieved Consider if food is safe to use/dispose of food which may be contaminated
Cooling	<ul style="list-style-type: none"> Consider if food is safe to use/dispose of food which may be contaminated Revise cooling procedure/review staff training
Reheating	<ul style="list-style-type: none"> Continue reheating until your specified temperature is achieved Review staff training

Have the corrective actions been carried out?

Yes / No / Not Applicable (delete as applicable)

Date checked by Manager/Supervisor

Initials