



SC3
cooking/
reheating
records

SC3 cooking/ reheating records



Food
Standards
Agency
food.gov.uk

This record book should be used for recording temperatures of food cooked on your premises. If the food is cooled, the time it is placed into the fridge/blast chill/blast freezer should also be recorded. If the food is reheated, the date and the reheating temperature should also be recorded.

EXAMPLE:

SC3 - Cooking/Cooling/Reheating Records

Date	Food	Cooking*				Cooling			Reheating*			Comments/Action
		Time Started Cooking**	Time Finished Cooking	Core Temp	Sign	Date	Time Into Fridge/ Blast Chill/ Freezer	Sign	Date	Core Temp	Sign	
1/6/07	Whole chicken	N/A	1.00pm	88°C	AJ	1/06	2.45pm	AJ	2/06	80°C	BC	

* Core temperature above 75°C.

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Manager/Supervisor check on	8 / 06 / 07	/ /	/ /	/ /
Sign				

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Manager/Supervisor check on	/ /	/ /	/ /
Sign			



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