



SC8
all-in-one
daily record

SC8 all-in-one daily record



Food
Standards
Agency
food.gov.uk

This record book may be used daily as an alternative to the individual records: 'SC1 - Food Delivery', 'SC2 - 'Fridge/Cold Room/Display Chill Temperature', 'SC3 - Cooking/Cooling/Reheating' and 'SC4 - Hot Hold/Display'

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EXAMPLE:

Date:..... 01/06/07

Food Delivery Records						
Food Item (Cold/Hot Ready-To-Eat Foods Only)	Supplied By	Check Use By Date	Temp. * °C	Comments/Action	Sign	
Roast Beef	J Smith	7/06/07	6°C	Satisfactory	A Jones	
Cooked Turkey	H Browne	8/06/07	15°C	Rejected, rang supplier	A Jones	

*Chilled food: maximum 8°C; Hot Food: minimum 63°C.

Fridge/Cold Room/Display Chill Temperature Records						
Temperature Of Fridge/Cold Room/Display Chill* (Insert Name Or Number Of Units In Shaded Boxes Below)						
						Sign
AM	+PM	AM	+PM	AM	+PM	Comments/Action
3°C						
10°C						
7°C						A Jones

*Some businesses may wish to record freezer temperatures

†It is recommended that fridge temperatures are checked at least once per day. Some businesses may wish to check fridges more frequently.



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

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Hot Hold/Display Records						
(For Food To Be Held Hot For More Than 2 Hours)						
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Chicken Soup	11.45am	82°C	70°C	50°C	Soup thrown out	AJ
Beef Stew	12.10pm	68°C	-	-	-	AJ

* Keep hot food above 63°C.

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