



# SC8 - All-In-One Record Page 2 Of 2

COOKING/COOLING/REHEATING RECORDS											
FOOD	COOKING				COOLING			REHEATING		COMMENTS/ACTION	
	TIME STARTED COOKING**	TIME FINISHED COOKING	CORE TEMP.	SIGN (initials)	DATE	TIME INTO FRIDGE/BLAST CHILL/FREEZER	SIGN (initials)	DATE	CORE TEMP.		SIGN (initials)

\* Core temperature above 75° C.

\*\* It is not necessary to record the time started cooking, if the core temperature is checked.

HOT HOLD/DISPLAY RECORDS (For Food To Be Held Hot For More Than 2 Hours)						
FOOD	TIME INTO HOT HOLD	CORE TEMP* (After 2 hours on display)	CORE TEMP* (After 4 hours on display)	CORE TEMP* (After 6 hours on display)	COMMENTS/ACTIONS	SIGNED

\* Keep hot food above 63° C.

<b>Manager/Supervisor check on</b> /	<b>Initials</b> /
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**COMMENTS:**.....