DEFROSTING FOOD LOG

Unit Name: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ Unit Number: \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_

* Use a sanitised probe thermometer to check food is defrosted before cooking or preparation.
* Defrosted Core Temperature must be between 0oC & 5oC. Manager to check the record form and sign before filing.
* Follow manufacturer’s instructions where ‘ cook from frozen’ is stated
* **Defrost food in designated area in a tray to contain any drip in the refrigerator.**

**Retain Document for 6 months**

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| Food Item | Date  Item Delivered to Unit | Date Item Frozen at the Unit | Signature | Defrost Start Date and Time | Defrost Finish Date and Time | Finish Temp  **(0oC to +5oC)** | Comments/ Actions Required | Signature  (Initial) |
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| ***CHECKED BY:*** | **DATE:** |