Valid time/temperature combinations are: **60oC for 45 minutes** or **65oC for 10 minutes** or **70oC for 2 minutes**

***Monitoring checks must be recorded for at least 1 vacuum bag / portion from each batch in each water bath.***

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| --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- | --- |
| Date | Product | Water bath temp | Pre-Searing  Y/N | Time put into water bath | Core temp | Time core temp reached | Time out of water bath | Post Searing Y/N | Cooling Y/N | Chef name (print) | Comments (e.g. cooked rare) |
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| **Cooling records** | | | | | | | |
| Date | Product | Cooling method | Cooling start time | Cooling end time | Core temp | Chef name (print) | Comments (e.g. intended use) |
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| **Corrective Actions** | | | |
| Date | Product | Problem | Corrective Action |
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