Unit Name: Unit No:

|  |  |  |  |
| --- | --- | --- | --- |
| **Date** | Food item | Cooling**Blast chilling**: Continue chilling to 5ºC | **Comments**  |
| Colling Start Time | CoolingFinish Time | Product End Temp | Checkers Initials |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |

Blast chill high risk foods to 5ºC: Record start and finish time. Record temperature at finish time

|  |  |
| --- | --- |
| **CHECKED BY:** | **DATE:**  |

**Document Control**

|  |  |
| --- | --- |
| **Document name:** | **Blast chill record** |
| **Document reference:** | **CPU.FS.F.001.01** |
| **Date of 1st Issue:** | **19 August 2024** |
| **Author:** | **Food Safety** |
| **Version number:** | **1** |

|  |
| --- |
| **Revision record** |
| **Issued date of revision** | **Version** | **Details of revision** |
|  |  |  |
|  |  |  |
|  |  |  |
|  |  |  |