Unit Name: Unit No:

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| **Date** | Food item | Cooling **Blast chilling**: Continue chilling to 5ºC | | | | **Comments** |
| Colling Start Time | Cooling  Finish Time | Product End Temp | Checkers Initials |
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Blast chill high risk foods to 5ºC: Record start and finish time. Record temperature at finish time

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

**Document Control**

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| **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** |

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