

EVENT DAY FORMS TO COMPLETE

ONLY 6 FORMS TO COMPLETE TO ENSURE FOOD SAFETY COMPLIANCE AND SAFETY FOR ALL.

1



Kitchen Opening Checklist

Complete before you start food preparation or cooking and ensure to comment and action on anything recorded as "No"
Where a "No" is recorded this must be actioned or escalated before operating

2



Health & Safety Staff Briefing

Complete with your information, then select "Staff Name" and each chef and KP is to record their name and sign to confirm that you have briefed them

3



Refrigeration & Freezers

Using a probe and the allocated stimulant check and record the temperature of your fridges. Leave the probe between packs in the freezer to get a accurate freezer temperature and record these. Recor fridges twice daily and freezers once.

4



Cooking - Cooling - Reheating

This is to record the cooking, cooling and reheating of any protein, rice or high risk products, this should be completed throughout the day. Where batch cooking record a temperature for each batch.

5



Hot and Cold Food Hold Display

Complete where you are holding or have food on display i.e. buffet or bain maries, hot cupboards and pie warmers). Temperatures must be recorded every 90 minutes where applicable.

6



Kitchen Closing Checklist

Must be completed at the end of the shift and ensure to comment and action anything recorded as "No"
Remember to action any "No" responses where possible and if not escalate them.



SCAN HERE FOR INSTRUCTIONS

Access the step-by-step guide to completing your Event Day forms.



QUICK REMINDERS



Standard made in-unit shelf life is 72hrs



Core cooking temperature is 75 °C



Hot holding temperature is 63°C



Allow 1 minute contact time for the sanitiser