COMPASS GROUP UK & IRELAND – FOOD PRODUCTION TEMPERATURE RECORD

Unit Name: Unit No:

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| **DATE** | FOOD ITEM | **COOKING**  +75°C | | | COOLING **Blast chilling**: Continue chilling to 5ºC  **Room temperature cooling**: Maximum cooling time 90 minutes then transfer to refrigerator | | | | | RE-HEATING +75ºC (+82 ºC re-heating in Scotland). | | | | **COMMENTS**  If food is not to be reheated, record how used and date served, e.g. salad bar, cold buffet, sandwich filling. If food has been frozen or chilled in the unit, record the original date of production here. |
| Time | Temp | Init | Tick if Blast Chilled | Start Time | Finish Time | End  Temp | Init | Date | Time | Temp | Init |
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Cooking: +75°C. Record time and temperature on completion of cooking. Cooling Max 90 minutes or blast chill to 5ºC: Record start and finish time. Record temperature at finish time

Re-heating: +75ºC (+82 ºC re-heating, Scotland). Record time completed. Sign off after each process completed in the Initial column.

**Whole cuts of meat required ‘rare’ and some fish dishes may be cooked to a lower temperature. Record this in the comments column.**

**Never undercook chicken, turkey, pork or rolled, minced, diced meat or offal.**

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

Manager to check the record form and sign before filing record. Retain for 6 months