

8.6 ALL-IN-ONE RECORD

<p>To be completed daily and used as an alternative to the individual records: ‘Delivery Record’, ‘Cold Food Record’, ‘Hot Temperature Record’, ‘Hot Holding Record’ and ‘Off Site Temperature Record’</p>			
<p>DELIVERIES – You decide how many food items should be probed in each delivery</p>			
Supplier’s name			
Details of food items			
Van condition • Cleanliness • Separation of Raw and Cooked / Ready-to-eat food			
Food temperature • Critical Limit - Chilled: • Critical Limit – Frozen:			
Food condition • Packaging/Contamination			
Within date codes • ‘Use-by’ or ‘Best-before’			
Corrective Actions • Reject Food • Review supplier • Review staff training			

ALL-IN-ONE RECORD (contd)

COLD FOOD RECORD								
Refrigerators/Chill/Cold Display • Critical Limit	Unit		Unit		Unit		Unit	
Temperature checks (Recommended twice daily)	AM	PM	AM	PM	AM	PM	AM	PM
Freezers • Critical Limit	Unit		Unit		Unit		Unit	
Function checks (Recommended once daily)								
Corrective Actions • Recheck Temperature • Move food to alternative and suitable chilled storage • Consider if food safe to use or discard • Review staff training								
HOT TEMPERATURE RECORD – NB Foods cooked to a core temperature of 75°C/Cooled within 90 minutes								
Write Your Critical Limit for Cooking here:								
Write Your Critical Limit for Cooling here:								
Write Your Critical Limit for Reheating here:								
Food Item	COOKING			COOLING		REHEATING		
	Time Started Cooking	Time Finished Cooking	Core Temp	Time Started Cooling	Time Finished Cooling	Core Temperature		

ALL-IN-ONE RECORD (contd)

<p>Corrective Actions:</p> <p>Cooking:</p> <ul style="list-style-type: none"> • Continue cooking until 75oC is achieved • Consider if food is safe to use/dispose of food which may be contaminated <p>Cooling:</p> <ul style="list-style-type: none"> • Consider if food is safe to use/dispose of food which may be contaminated • Revise cooling procedure/review staff training <p>Reheating</p> <ul style="list-style-type: none"> • Review staff training 	<p>Notes:</p>
---	----------------------

HOT HOLDING RECORD AND/OR OFF SITE TEMPERATURE RECORD

You determine the monitoring frequency in your Temperature Control House Rules

Write Your Critical Limit for Hot Holding and/or Off Site Temperatures:

Food Item	Core Temp	Time of Check

<p>Corrective Actions:</p> <ul style="list-style-type: none"> • Consider if food is safe to use 	<p>Notes:</p>
<p>Manager/Proprietor's Signature:</p>	<p>Date</p>