**CCP4/CCP6 - COOKING/RE-HEATING FOOD TEMPERATURE LOG**

**FORM 14**

**Hotel:**

**Week commencing: Location:**

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| **NB: The chef is to use his/her best judgment to ensure that regular random checks are carried out.**  **Cooking food above the critical limits detailed below is essential to food safety.** | | | | | | | | | | **Corrective action** |
| **Food item** | **Process (tick)** | | **Core temperature achieved** | | | | | | |
| **Cook** | **Re-heat** | **Monday** | **Tuesday** | **Wednesday** | **Thursday** | **Friday** | **Saturday** | **Sunday** |
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**Critical Limits Corrective Action**

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| Cooking | Core temperature minimum 75°C  Roast beef +65°C  Fish +60°C |  | * Continue cooking-re-heating until target temperature is reached * Consider if food is safe to eat * Dispose of unsafe food * Review staff training |
| Re-heating | Food must be reheated to a core temperature of at least 75°C for two minutes |  |