

QUALITY ASSURANCE - HEALTH AND SAFETY HACCP - Rapid Cooling (Blast Chilling) Record Sheet

CODE:	11.02.015
EDITION:	1
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Kitchen: PA	STRY	Week commencing:			Week ending: M		lonth:	
Date	Food item	Food Temperature at time zero	Food Temperature after one 20min	Food Temperature after 30min	Corrective action required	Employee name	Signature	

Critical Limits Corrective Action

Cooling	•	Cool as quickly as possible, in small batches to ensure non
		growth of bacteria and stir regularly
	•	the food in cooling system must be 652C cool to <52C in 90

- Consider if food is safe to eat
- Dispose of unsafe food
- Review operation of holding unit/staff training

Monitored by:	Signature:	Date:
Verified by:	Signature:	Date:

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