

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

CODE:	11.02.023
EDITION:	1
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Kitchen:	Date:	Month:
NICCIEII.	Date.	141011111.

Date	Food item	Food Temperature at time zero	Food Temperature after one hour	Food Temperature after 90 min	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 65 <sup>12</sup> C cool to <5 <sup>12</sup> C in 90 minut

## 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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