



SC3
cooking/
cooling/
reheating
records

SC3 cooking/ cooling/ reheating records



Food Safety
AUTHORITY OF IRELAND

This record book should be used for recording temperatures of food cooked on your premises. If the food is cooled, the time it is placed into the fridge/blast chill/blast freezer should also be recorded. If the food is reheated, the date and the reheating temperature should also be recorded.

EXAMPLE: SC3 - Cooking/Cooling/Reheating Records

Date	Food	Cooking*				Cooling*		Reheating*		Comments/Action
		Time Started Cooking**	Time Finished Cooking	Core Temp	Signed	Time Into Fridge/Blast Chiller	Signed	Core Temp	Signed	
1/1/20	Whole chicken	N/A	1.00pm	88°C	AJ					
1/1/20	Lasagne							74°C	AJ	
1/1/20	Chicken fillets	N/A	10am	85°C	AJ	11.45am	AJ			

* **Cooking:** core temperature 75°C or above; **Cooling:** cool food as quickly as possible and place in fridge within 2 hours. Time finished cooking needs to be recorded if food is being cooled; **Reheating:** core temperature 70°C or above. ** It is not necessary to record the time started cooking, if the core temperature is checked.

Manager/Supervisor check on	8 / 01 / 20	/	/	/
Signed	EC			

SC3 - Cooking/Cooling/Reheating Records



Date	Food	Cooking*				Cooling*		Reheating*		Comments/Action
		Time Started Cooking**	Time Finished Cooking	Core Temp.	Signed	Time Into Fridge/Blast Chiller	Signed	Core Temp.	Signed	

* **Cooking:** core temperature 75°C or above; **Cooling:** cool food as quickly as possible and place in fridge within 2 hours. Time finished cooking needs to be recorded if food is being cooled; **Reheating:** core temperature 70°C or above. ** It is not necessary to record the time started cooking, if the core temperature is checked.

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