



SC8  
all-in-one  
daily record

# SC8 all-in-one daily record



**Food Safety**  
AUTHORITY OF IRELAND

This record book may be used daily as an alternative to the individual records: 'SC1 - Food Delivery', 'SC2 - 'Fridge/Freezer/Chill Display Temperature', 'SC3 - Cooking/Cooling/Reheating' and 'SC4 - Hot Hold/Display'

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## EXAMPLE:

Date: 01/01/10

Food Delivery Records						
Food Item	Batch Code	Supplied By	'Use-by' Date	Temp. * °C	Delivery Vehicle Check	Signed
Roast Beef	123-11-10	J Smith	7/01/10	4°C	OK	A Jones
Cooked Turkey	T32401	H Barry	8/01/10	15°C	Dirty Vehicle	A Jones

\* Chilled food: 0°C to 5°C; Frozen Food: less than or equal to -18°C; Hot Food: at or above 63°C.

Fridge/Freezer/Chill Display Temperature Records						
Unit						
(Insert Name Or Number Of Units In Shaded Boxes Below)						
AM	PM	AM	PM	AM	PM	AM
10°C						
5°C						
Gauge adjusted (Re-checked 1 hr later)						A Jones

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Cooking/Cooling/Reheating Records									
Food	Cooking*				Cooling*		Reheating*		Comments/Action
	Time Started Cooking**	Time Finished Cooking	Core Temp.	Signed	Time Into Fridge/Blast Chiller	Signed	Core Temp.	Signed	
Whole chicken	-	1.00pm	88°C	AJ					
Lasagne							74°C	AJ	
Chicken filets	N/A	10am	85°C	AJ	11:45pm	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.

Hot Hold/Display Records					
Food	Time Into Hot Hold	Core Temp* (1st Check)	Core Temp* (2nd Check)	Core Temp* (3rd Check)	Signed
Chicken Soup	11.45am	82°C	70°C	50°C	AJ
Beef Stew	12.10pm	68°C	-	-	AJ

\* Keep hot food at or above 63°C.

Manager/Supervisor check on	8 / 01 / 20	Signed	EC
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Comments: .....



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

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Hot Hold/Display Records					
Food	Time Into Hot Hold	Core Temp* (1st Check)	Core Temp* (2nd Check)	Core Temp* (3rd Check)	Signed

\* Keep hot food at or above 63°C.

	Signed
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Comments: .....