



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: 01/06/08

Food Delivery Records							
Food Item	Batch Code	Supplied By	'Use-by' Date	Temp. * °C	Delivery Vehicle Check	Comments/Action	Sign
Roast Beef	123-11-20	J Smith	7/06/08	4°C	OK	Satisfactory	A Jones
Cooked Turkey	T32401	H Barry	8/06/08	15°C	Dirty Vehicle	Rejected, rang supplier	A Jones

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

Fridge/Freezer/Chill Display Temperature Records							
Unit		(Insert Name Or Number Of Units In Shaded Boxes Below)					Sign
AM	†PM	AM	†PM	AM	†PM		
3°C	10°C						A Jones
5°C						Gauge adjusted (Re-checked 1 hr later)	

† It is recommended that fridge/freezer temperatures are checked at least once per day. Some businesses may wish to check fridges more frequently.

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Cooking/Cooling/Reheating Records									
Food	Cooking*				Cooling*		Reheating*		Comments/Action
	Time Started Cooking**	Time Finished Cooking	Core Temp.	Sign	Time Into Refrigerated Storage	Sign	Core Temp.	Sign	
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 to below 5°C as quickly as possible and place in refrigerated storage 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)	Comments/Action	Sign
Chicken Soup	11.45am	82°C	70°C	50°C	Dispose of soup	AJ
Beef Stew	12.10pm	68°C	-	-	-	AJ

* Keep hot food above 63°C.

Manager/Supervisor check on	8 / 06 / 08	Sign	EC
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Comments:

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Date:.....

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Fridge/Freezer/Chill Display Temperature Records														
Unit (Insert Name Or Number Of Units In Shaded Boxes Below)												Comments/Action	Sign	
AM	†PM	AM	†PM	AM	†PM	AM	†PM	AM	†PM	AM	†PM			

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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)	Comments/Action	Sign

* Keep hot food above 63°C.

Manager/Supervisor check on	/	/	/	Sign
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Comments: