



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	Sign	Time Into Refrigerated Storage	Sign	Core Temp	Sign	
1/6/08	Whole chicken	N/A	1.00pm	88°C	AJ					
1/6/08	Lasagne							74°C	AJ	
1/6/08	Chicken filets	N/A	10am	85°C	AJ	11.45am	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.

<b>Manager/Supervisor check on</b>	8 / 06 / 08	/	/	/
<b>Sign</b>	EC			

# SC3 - Cooking/Cooling/Reheating Records



Date	Food	Cooking*				Cooling*		Reheating*		Comments/Action
		Time Started Cooking**	Time Finished Cooking	Core Temp.	Sign	Time Into Refrigerated Storage	Sign	Core Temp.	Sign	

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