## All-In-One Record

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| **To be completed daily and used as an alternative to the individual records:** ‘Delivery Record’, ‘Cold Food Record’, Hot Temperature Record’, ‘Hot Holding Record’ and ‘Off Site Temperature Record’ |
| **DELIVERIES** – You decide how many food items should be probed in each delivery |
| Supplier’s name |  |  |  |
| Details of food items |  |  |  |
| Van condition* Cleanliness
* Separation of Raw and Cooked / Ready-to-eat food
 |  |  |  |
| Food temperature* Critical Limit - Chilled: ………
* Critical Limit – Frozen: ………
 |  |  |  |
| Food condition• Packaging/Contamination |  |  |  |
| Within date codes• ‘Use-by’ or ‘Best-before’ |  |  |  |
| Corrective Actions* Reject Food
* Review supplier
* Review staff training
 |  |  |  |

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| **COLD FOOD RECORD** |
| Refrigerators/Chill/Cold Display• Critical Limit  | Unit | Unit | Unit | Unit |
| Temperature checks (Recommended twice daily) | AM | PM | AM | PM | AM | PM | AM | PM |
| Freezers• Critical Limit  | Unit | Unit | Unit | Unit |
| Function checks(Recommended once daily) |  |  |  |  |
| Corrective Actions* Recheck Temperature
* Move food to alternative and suitable chilled storage
* Consider if food safe to use or discard
* Review staff training
 |  |  |  |  |
| **HOT TEMPERATURE RECORD** – NB Foods cooked to a core temperature of 75oC/Cooled within 90 minutes |
| Write Your Critical Limit for Cooking here: |
| Write Your Critical Limit for Cooling here: |
| Write Your Critical Limit for Reheating here: |
| **Food Item** | **COOKING** | **COOLING**  | **REHEATING**  |
| **Time****Started****Cooking** | **Time****Finished****Cooking** | **Core Temp** | **Time****Started****Cooling** | **Time****Finished****Cooling** | **Core Temperature** |
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| **Corrective Actions:**Cooking:* Continue cooking until 75oC is achieved
* Consider if food is safe to use/dispose of food which may be contaminated

Cooling:* Consider if food is safe to use/dispose of food which may be contaminated
* Revise cooling procedure/review staff training Reheating
* Review staff training
 | Notes: |  |
| **HOT HOLDING RECORD AND/OR OFF SITE TEMPERATURE RECORD**You determine the monitoring frequency in your Temperature Control House Rules |  |
| Write Your Critical Limit for Hot Holding and/or Off Site Temperatures: |  |
| Food Item | Core Temp | Time of Check |
|  |  |  |
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| **Corrective Actions:**• Consider if food is safe to use | **Notes:** |  |
| Manager/Proprietor’s Signature: | **Date** |