## 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** | | |