Cooking, reheating and hot holding log

Business _____ Month _____ Year _____

Cooking: probe the thickest part; 75 °C for 30 seconds, or 70 °C for 2 minutes. Reheating: 75 °C (in Scotland at least 82 °C). Hot holding: 63 °C or above.

Check type: C = cooking, R = reheating, H = hot holding. If the food did not reach the temperature, write what you did.

Date	Food or dish	Type	Time	Core °C	OK?	Action	Initials