Open Food Daily Record (Hot)

PREPARATION OF HOT FOOD									
NAME OF FOOD BEING PREPARED	TIME FOOD PREPARATION WAS COMPLETED	HAS FOOD BEEN COOKED TO THE 75° TEMPERATURE?	SIGNATURE OF STAFF MEMBER RESPONSIBLE	TIME OF FOOD INTO THE HOT PLATE AREA	TEMPERATURE OF FOOD AND TIME (1ST CHECK)	TEMPERATURE OF FOOD AND TIME (2ND CHECK)	TEMPERATURE OF FOOD AND TIME (3RD CHECK)	FOOD FINISHED TIME	SIGNATURE OF STAFF MEMBER RESPONSIBLE

Preparation of food until the core temperature is 75°C or above will ensure that harmful bacteria is destroyed.

Lower cooking temperatures are acceptable provided that the core temperature is maintained for a specified period of time as follows :

- 60°C for a minimum of 45 minutes
- 65°C for a minimum of 10 minutes
- 70°C for a minimum of 2 minutes

NB - Please ensure the thermometer is dry before using it. Also ensure it is sanitised after each use.