HAZARD ANALYSIS & CRITICAL CONTROL POINT

HACCP

COOKING AND COOLING LOG

Doc. Number

- Centre Temperature: 70°C or above.
  If not reached, return to cooker until 70°C or above reached.
  Total cook time: as per recipe/procedure.

- Centre Temperature: 8°C or below, as quickly as possible.

Date	Product	Time into Cooker	Time out of Cooker	Total Cook Time	Centre Temp (°C)	Time at start of Cooling	Time at end of Cooling	Centre Temp (°)	Comments/Actions Taken	Signature

Note: Ensure the thermometer probe is clean and disinfected before and after use, and calibrated at regular intervals.