COOKING / REHEATING CHECKLIST

Week beginning _____

CORRECT COOKING CORE TEMPERATURE OF FOOD FOR COOKING AND REHEATING +75°C

COMPLETE COLUMNS 1 OR 2 DEPENDING ON METHOD OF COOKING

Date / Time	Food	Cooked / Reheated (C / R)	1	2 STANDARD COOK		Cooling Time	Comments	Checker's Initials
			Core temperature reached °C	Equipment Temperature Setting	Cooking Time			

Management Check

Signed by Manager/ Owner _____Date_____