the Always Food Safe® company

COOK / COOL / REHEAT RECORD

		Cooking			Cooling		Reheating	Corrective Action	
Date	Food	Start Time	End Time	Core Temp	Start Time	End Time	Core Temp	Action Taken	Initials

	Critical Limits	Notes	Corrective Action Examples
Cooking			Continue cooking until required temp. is achieved
Cooling			Is food safe? Destroy if contaminated.
Reheating	**165°F for 15 seconds**		Continue reheating until 165°F is achieved

Manager Signature: _____ Date: _____