Safe	Safer Food Better Business – Daily Record Sheet - Catering										Date:							
1.0	O Opening Checks																	
	•	•				Satisfa	actory?	Check	ed by									
1.1		es, chilled display equip. & freezers - working properly																
1.2		equipme																
1.3		fit for wo				ork cloth	nes											
1.4 1.5		oreparation				actorials												
2.0		of hand washing & cleaning materials  ery Checks (Maximum temperatures: chilled food +8°C; frozen food -12°C)																
2.0		Supplier / Food Temperatures: chilled food +								Packaging Checked by								
		Cappii					10			actory		ou y						
										- =0.0	-	4000						
3.0			er Tem	iperatu	ires (l	Maximu	s: fridges +5°C; freezers -18°C)											
	Unit R		am	pm	am	pm	am	pm	am	pm	am	pm	am	pm				
		erature	aiii	Pili	aiii	Pili	aiii	рііі	aiii	Pili	aiii	рііі	aiii	рш				
	Check																	
4.0	Cooki	ng Temp	erature	es (Mi	nimun	n tempe	erature:	+75°C)	<u>I</u>				l.	1				
	Time			•		•			Temperature   Checked by									
5.0	Hot H	olding Te	mnera	tures	(Minir	num te	mneratu	re: +63º	C)									
0.0	Time		Jinpera	ituico	/	iiaiii to	inperata	1000		erature	Check	ed by						
								<u>-</u>										
C 0	Clasin	or Chaol																
6.0	Closin	ng Check	S						Satisf	actory?	Chack	ad by						
6.1	No foo	d left out	•						Jatisia	actory:	OHECK	eaby						
6.2		ast "use		e - thro	wn aw	av												
6.3		loths - re					ed with cl	ean										
6.4		- remove				into the	bins											
6.5		oreparation																
7.0	Any p	roblems	or cha	nges –	what o	did you	do?											
	Comp	leted by:	•				:											
	Comp	ioteu by.	•				•											

Safer	Safer Food Better Business – Daily Record Sheet - Caterin									Date:							
1.0	Opening Checks																
							Satisfactory? Checked by										
1.1		ges, chilled display equip. & freezers - working properly equipment (e.g. oven) - working properly															
1.2																	
1.3 1.4		- fit for work & wearing clean work clothes preparation areas - clean															
1.5		of hand				aterials											
2.0								+8°C; frozen food -12°C)									
		Supplie			<b>_</b>		Tempe		Packa		Checked by						
									Satisf	actory	_						
3.0	Fridae	& Frooz	or Tom	norati	iros (N	/Javimi	ım temne	raturo	e: fridae	s +5°C:	freezers -18°C)						
5.0	Unit R			iperate	1103 (1	naxiiii		rature	J. IIIuge	3 . 5 0,	1002013 10 0)						
	am / p		am	pm	am	pm	am	pm	am	pm	am	pm	am	pm			
		erature		•				•				•					
	Check																
4.0			erature	es (Mi	nimun	ı tempe	erature: +										
	Time	Food							Temp	erature	Checked by						
									<u> </u>								
5.0		lolding Temperatures (Minimum temperature: +63°C)															
	Time	Food						Temperature			Checked by						
6.0	Closin	osing Checks															
									Satisfactory? Checked by								
		d left out															
6.2		oast "use															
6.3 6.4		lotns - rei - remove					ed with cle	ean									
6.5		reparation															
7.0		roblems				did you	do?		1		I.						
	Comp	leted by:						Date	»:								