**Cooking core temperature:** 75°C or above

**Reheating core temperature:** 60°C or above (food can only be reheated ONCE. Discard if not consumed)

**Cooling:** WITHIN 2 HOURS – from 60°C to 21°C WITHIN 4 HOURS – from 21°C to 5°C

**Note:** Ensure the probe thermometer is clean and sanitised before and after every use.

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| **Date** | **Product** | **Cooked/ reheated temperature** | **Cooling** | **Comments/ actions taken** | **Signature** |
| **Start time** | **2 hrs after start time** | **6 hrs after start time** |
| **Time** | **Temp (<21°C)** | **Time** | **Temp (<5°C)** |
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