



# Record Book

## Aberdeenshire Council

A requirement of a HACCP based food safety management system is that monitoring activity and management checks are recorded at a frequency that reflects the nature and size of your business.

This Record Book is designed to work alongside your CookSafe System. By keeping the Record Book up to date your business may be able to demonstrate due diligence.

Aberdeenshire Council Environmental Health Appendeen shire Council

DELIVER	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	elow -1	5°C	
	M	on	T	ue	W	ed	Th	urs	F	ri	S	at	Sı	un
Supplier														
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Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
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	COL	D TEN	IPER/	ATURE	CHE	CKS (F	ridae	0-5°C	/ Free	zer - '	18°C)			
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Fridge/F'zer1				F		<u> </u>				F				
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	REHEATING TEMPERATURE CHECKS (Reheat to 82°C or above)											
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun					
Food Sample												
Core Temp												
Food Sample												
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The following ongoing checks should be carried out by the Manager or Proprietor during each working week and should be carried out by all businesses using 'CookSafe'

WEEK COMMENCING:			
TRAINING Have the House Rules been followed:	YES	NO	N/A
New Staff training including Induction Rules			
Formal Training/Retraining Rules			
Other Training			
<u> </u>	•		
PERSONAL HYGIENE Have the House Rules been followed:	YES	NO	N/A
Hand Washing Rules			
Personal Cleanliness Rules			
Protective Clothing Rules			
Illness/Exclusion/Return to Work Rules			
	•		
CLEANING Have the House Rules been followed:	YES	NO	N/A
All specified equipment and areas cleaned as per cleaning schedule			· ·
Cleaning Chemicals Rules to include contact time, application and dilution	n		
· 11			<u>,                                    </u>
CROSS CONTAMINATION Have the House Rules been followed:	YES	NO	N/A
Rules on Delivery	123	-1.0	14/7
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
Cooking and Cooking			
PEST CONTROL Have the House Rules been followed:	YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules	120	110	IN//A
Good Housekeeping Rules			
Cood Housekeeping Tules			
WASTE CONTROL Have the House Rules been followed:	YES	NO	N/A
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MAINTENANCE Have the Haves Bules have followed	VEO	I NO	NI/A
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
Premises Structure Rules			
Equipment Rules			
	1.450	1,10	1
STOCK CONTROL Have the House Rules been followed:	YES	NO	N/A
Rules on stock control measures			
TEMPERATURE CONTROL Have the House Rules been followed:	: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?			
RECORDS	YES	NO	N/A
Have all necessary Temperature Checks been recorded using the correct			
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Initials														
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	DEUE	ATINIC	TENA	DED 4	TUPE	CUEC	KG (E	ohoot	to 020	°C 0" 1	hove\			
	VEUE	MIIN	, ı ⊏  V	FERA	IUKE	CHEC	1/2 (1	<u>leheat</u>	10 02	O 01 6	inove)			

	REHEATING	3 TEMPERA	TURE CHEC	KS (Reheat	to 82°C or a	ibove)	
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun
Food Sample							
Core Temp							
Food Sample							
Core Temp							
Initials							

The following ongoing checks should be carried out by the Manager or Proprietor during each working week and should be carried out by all businesses using 'CookSafe'

WEEK COMMENCING:			
TRAINING Have the House Rules been followed:	YES	NO	N/A
New Staff training including Induction Rules			
Formal Training/Retraining Rules			
Other Training			
<u> </u>	•		
PERSONAL HYGIENE Have the House Rules been followed:	YES	NO	N/A
Hand Washing Rules			
Personal Cleanliness Rules			
Protective Clothing Rules			
Illness/Exclusion/Return to Work Rules			
	•		
CLEANING Have the House Rules been followed:	YES	NO	N/A
All specified equipment and areas cleaned as per cleaning schedule			· ·
Cleaning Chemicals Rules to include contact time, application and dilution	n		
· 11			<u>,                                    </u>
CROSS CONTAMINATION Have the House Rules been followed:	YES	NO	N/A
Rules on Delivery	123	-1.0	14/7
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
Cooking and Cooking			
PEST CONTROL Have the House Rules been followed:	YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules	120	110	IN//A
Good Housekeeping Rules			
Cood Housekeeping Tules			
WASTE CONTROL Have the House Rules been followed:	YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	TES	INO	IN/A
waste in Food Rooms and waste Collection Rules			
MAINTENANCE Have the Haves Bules have followed	VEO	I NO	NI/A
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
Premises Structure Rules			
Equipment Rules			
	1,450	1,10	1
STOCK CONTROL Have the House Rules been followed:	YES	NO	N/A
Rules on stock control measures			
TEMPERATURE CONTROL Have the House Rules been followed:	: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?			
RECORDS	YES	NO	N/A
Have all necessary Temperature Checks been recorded using the correct			
recording form/s?			
recording form/s?	ective action d	letails in the	table below
recording form/s?  f the answer to any of the above questions is "NO" then enter the corre			table below
recording form/s?			table below
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Date \_\_\_\_\_

### MONTHLY PROBE THERMOMETER CHECK

Is the probe thermometer in good condition and clean?

### Probe 1 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

### Probe 2 thermometer recording details

Month							
Reading In Iced Water							
Reading in Boiling Water		<b>\</b>	•				
Checked by		5					

### Probe 3 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

- The readings in **iced water should be -1°C to +1°C**. If outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.
- The reading in **boiling water should be between 99°C and 101°C**, if outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.

Date and Details of Yearly Calibration	Date and Details of Yearly Calibration	

Appendeen shire Council

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	TURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
Fridge/F'zer2														
Fridge/F'zer3														
Fridge/F'zer4														
Fridge/F'zer5														
Initial														
	•	COOL	KING	TEMP	ERATU	JRE C	HECK	S (75°	C or a	bove)	•	•		
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Food Sample														
Core Temp						_	.61							
Food Sample														
Core Temp														
Initials														
	COC	DLING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minເ	ıtes)			
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
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Core Temp														
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Core Temp														
Food Sample														
Core Temp														
Initials	İ				İ						İ			
	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
I					1 100									

	REHEATING	IEMPERA	TURE CHEC	NS (Reneat	to 82°C or a	ibove)	
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun
Food Sample							
Core Temp							
Food Sample							
Core Temp							
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Illness/Exclusion/Return to Work Rules			
CLEANING Have the House Rules been followed:	YES	NO	N/A
All specified equipment and areas cleaned as per cleaning sch	edule		
Cleaning Chemicals Rules to include contact time, application			
CROSS CONTAMINATION Have the House Rules beer	n followed: YES	NO	N/A
Rules on Delivery			
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
			1
PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/2 1
Good Housekeeping Rules			
- Cara Cara Cara Cara Cara Cara Cara Car			
WASTE CONTROL Have the House Rules been follow	ed: YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	120	110	14/71
Tracto III I coa receino ana Tracto Concenti i tano			
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
Premises Structure Rules	120	110	IN//A
Equipment Rules			
Equipment rules			
STOCK CONTROL Have the House Rules been followed	ed: YES	NO	N/A
Rules on stock control measures	5d. 1LO	110	IN//A
Traics on stock control measures			
TEMPERATURE CONTROL Have the House Rules bee	n followed: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?	IT followed. TES	INO	IN/A
Thave the Temperature Control House Rules been followed?			
PECOPDS	YES	NO	N/A
RECORDS  Have all necessary Temperature Checks been recorded using		NO	IN/A
recording form/s?	the correct		
recording forms:			
If the answer to any of the above questions is "NO" then ente	or the corrective action d	lotaile in the	table below
			table below
HOUSE RULES DEVIATIONS OBSERVED COR	RECTIVE ACTION TAK	(EN	

Date \_\_\_\_\_

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	TURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
Fridge/F'zer2														
Fridge/F'zer3														
Fridge/F'zer4														
Fridge/F'zer5														
Initial														
	•	COOL	KING	TEMP	ERATU	JRE C	HECK	S (75°	C or a	bove)	•	•		
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Food Sample														
Core Temp						_	.61							
Food Sample														
Core Temp														
Initials														
	COC	DLING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minເ	ıtes)			
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Food Sample														
Start Time														
Finish Time														
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	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
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	REHEATING	IEMPERA	TURE CHEC	NS (Reneat	to 82°C or a	ibove)	
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun
Food Sample							
Core Temp							
Food Sample							
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CLEANING Have the House Rules been followed:	YES	NO	N/A
All specified equipment and areas cleaned as per cleaning sch	edule		
Cleaning Chemicals Rules to include contact time, application			
CROSS CONTAMINATION Have the House Rules beer	n followed: YES	NO	N/A
Rules on Delivery			
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
			1
PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/2 1
Good Housekeeping Rules			
- Cara Cara Cara Cara Cara Cara Cara Car			
WASTE CONTROL Have the House Rules been follow	ed: YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	120	110	14/71
Tracto III I coa recente ana Tracto Concenti rense			
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
Premises Structure Rules	120	110	IN//A
Equipment Rules			
Equipment rules			
STOCK CONTROL Have the House Rules been followed	ed: YES	NO	N/A
Rules on stock control measures	5d. 1LO	110	IN//A
Traics on stock control measures			
TEMPERATURE CONTROL Have the House Rules bee	n followed: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?	IT followed. TES	INO	IN/A
Thave the Temperature Control House Rules been followed?			
PECOPDS	YES	NO	N/A
RECORDS  Have all necessary Temperature Checks been recorded using		NO	IN/A
recording form/s?	the correct		
recording forms:			
If the answer to any of the above questions is "NO" then ente	or the corrective action d	lotaile in the	table below
			table below
HOUSE RULES DEVIATIONS OBSERVED COR	RECTIVE ACTION TAK	(EN	

Date \_\_\_\_\_

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	ATURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
Fridge/F'zer2														
Fridge/F'zer3														
Fridge/F'zer4														
Fridge/F'zer5														
Initial														
	•	COOL	KING	TEMP	ERATU	JRE C	HECK	S (75°	C or a	bove)	•	•		
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Food Sample														
Core Temp						_	.61							
Food Sample														
Core Temp														
Initials														
	COC	DLING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minເ	ıtes)			
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Food Sample														
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Core Temp														
Initials														
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Food Sample														
Core Temp														
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Core Temp														
Initials	İ				İ						İ			
	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
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	REHEATING	IEMPERA	TURE CHEC	NS (Reneat	to 82°C or a	ibove)	
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun
Food Sample							
Core Temp							
Food Sample							
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WEEK COMMENCING:			
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New Staff training including Induction Rules			
Formal Training/Retraining Rules			
Other Training			
PERSONAL HYGIENE Have the House Rules been fol	lowed: YES	NO	N/A
Hand Washing Rules			
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CLEANING Have the House Rules been followed:	YES	NO	N/A
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CROSS CONTAMINATION Have the House Rules beer	n followed: YES	NO	N/A
Rules on Delivery			
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
			1
PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/7 1
Good Housekeeping Rules			
- Cara Cara Cara Cara Cara Cara Cara Car			
WASTE CONTROL Have the House Rules been follow	ed: YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	120	110	14/71
Tracto III I coa recente ana Tracto Concenti rense			
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
Premises Structure Rules	120	110	IN//A
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TEMPERATURE CONTROL Have the House Rules bee	n followed: YES	NO	N/A
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HOUSE RULES DEVIATIONS OBSERVED COR	RECTIVE ACTION TAK	(EN	

Date \_\_\_\_\_

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	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
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	COL	D TEN	IPER/	ATURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
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Food Sample														
Core Temp						_	.61							
Food Sample														
Core Temp														
Initials														
	COC	DLING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minເ	ıtes)			
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	HOT	HOLD	ING T	EMPE	RATU	RE CH	IECKS	G (Hot	hold a	bove	63°C)		•	
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Food Sample														
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	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
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Tracto III I coa recente ana Tracto Concenti rense			
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	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
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Food Sample														
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Food Sample														
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Initials	İ				İ						İ			
	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
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Other Training			
PERSONAL HYGIENE Have the House Rules been fol	lowed: YES	NO	N/A
Hand Washing Rules			
Personal Cleanliness Rules			
Protective Clothing Rules			
Illness/Exclusion/Return to Work Rules			
CLEANING Have the House Rules been followed:	YES	NO	N/A
All specified equipment and areas cleaned as per cleaning sch	edule		
Cleaning Chemicals Rules to include contact time, application			
CROSS CONTAMINATION Have the House Rules beer	n followed: YES	NO	N/A
Rules on Delivery			
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
			1
PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/7 1
Good Housekeeping Rules			
- Cara Cara Cara Cara Cara Cara Cara Car			
WASTE CONTROL Have the House Rules been follow	ed: YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	120	110	14/71
Tracto III I coa recente ana Tracto Concenti rense			
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
Premises Structure Rules	120	110	IN//A
Equipment Rules			
Equipment rules			
STOCK CONTROL Have the House Rules been followed	ed: YES	NO	N/A
Rules on stock control measures	5d. 1LO	110	IN//A
Traics on stock control measures			
TEMPERATURE CONTROL Have the House Rules bee	n followed: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?	IT followed. TES	INO	IN/A
Thave the Temperature Control House Rules been followed?			
PECOPDS	YES	NO	N/A
RECORDS  Have all necessary Temperature Checks been recorded using		NO	IN/A
recording form/s?	the correct		
recording forms:			
If the answer to any of the above questions is "NO" then ente	or the corrective action d	lotaile in the	table below
			table below
HOUSE RULES DEVIATIONS OBSERVED COR	RECTIVE ACTION TAK	(EN	

Date \_\_\_\_\_

### MONTHLY PROBE THERMOMETER CHECK

Is the probe thermometer in good condition and clean?

### Probe 1 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

### Probe 2 thermometer recording details

Month							
Reading In Iced Water							
Reading in Boiling Water		<b>\</b>	•				
Checked by		5					

### Probe 3 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

- The readings in **iced water should be -1°C to +1°C**. If outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.
- The reading in **boiling water should be between 99°C and 101°C**, if outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.

Date and Details of Yearly Calibration	Date and Details of Yearly Calibration	

Appendeen shire Council

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	ATURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
Fridge/F'zer2														
Fridge/F'zer3														
Fridge/F'zer4														
Fridge/F'zer5														
Initial														
	•	COOL	KING	TEMP	ERATU	JRE C	HECK	S (75°	C or a	bove)	•	•		
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Food Sample														
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Core Temp														
Initials														
	COC	DLING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minເ	ıtes)			
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	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
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Mon   Tue   Wed   Thurs   Fri   Sat   Sun										
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun			
Food Sample										
Core Temp										
Food Sample										
Core Temp										
Initials										

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Formal Training/Retraining Rules			
Other Training			
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Personal Cleanliness Rules			
Protective Clothing Rules			
Illness/Exclusion/Return to Work Rules			
CLEANING Have the House Rules been followed:	YES	NO	N/A
All specified equipment and areas cleaned as per cleaning sch	edule		
Cleaning Chemicals Rules to include contact time, application			
CROSS CONTAMINATION Have the House Rules beer	n followed: YES	NO	N/A
Rules on Delivery			
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
			1
PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/2 1
Good Housekeeping Rules			
- Cara Cara Cara Cara Cara Cara Cara Car			
WASTE CONTROL Have the House Rules been follow	ed: YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	120	110	14/71
Tracto III I coa recente ana Tracto Concenti rense			
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Premises Structure Rules	120	110	IN//A
Equipment Rules			
Equipment rules			
STOCK CONTROL Have the House Rules been followed	ed: YES	NO	N/A
Rules on stock control measures	5d. 1LO	110	IN//A
Traics on stock control measures			
TEMPERATURE CONTROL Have the House Rules bee	n followed: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?	IT followed. TES	INO	IN/A
Thave the Temperature Control House Rules been followed?			
PECOPDS	YES	NO	N/A
RECORDS  Have all necessary Temperature Checks been recorded using		NO	IN/A
recording form/s?	the correct		
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If the answer to any of the above questions is "NO" then ente	or the corrective action d	lotaile in the	table below
			table below
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Date \_\_\_\_\_

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	TURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
Fridge/F'zer2														
Fridge/F'zer3														
Fridge/F'zer4														
Fridge/F'zer5														
Initial														
	•	COOL	KING	TEMP	ERATU	JRE C	HECK	S (75°	C or a	bove)	•	•		
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Food Sample														
Core Temp						_	.61							
Food Sample														
Core Temp														
Initials														
	COC	DLING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minເ	ıtes)			
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
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Start Time														
Finish Time														
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	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
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Mon   Tue   Wed   Thurs   Fri   Sat   Sun										
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun			
Food Sample										
Core Temp										
Food Sample										
Core Temp										
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Rules on Delivery			
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
			1
PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/7 1
Good Housekeeping Rules			
- Cara Cara Cara Cara Cara Cara Cara Car			
WASTE CONTROL Have the House Rules been follow	ed: YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	120	110	14/71
Tracto III I coa recente ana Tracto Concenti rense			
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Equipment Rules			
Equipment rules			
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Rules on stock control measures	5d. 1LO	110	IN//A
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Have the <b>Temperature Control House Rules</b> been followed?	IT followed. TES	INO	IN/A
Thave the Temperature Control House Rules been followed?			
PECOPDS	YES	NO	N/A
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If the answer to any of the above questions is "NO" then ente	or the corrective action d	lotaile in the	table below
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HOUSE RULES DEVIATIONS OBSERVED COR	RECTIVE ACTION TAK	(EN	

Date \_\_\_\_\_

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	TURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
Fridge/F'zer2														
Fridge/F'zer3														
Fridge/F'zer4														
Fridge/F'zer5														
Initial														
	•	COOL	KING	TEMP	ERATU	JRE C	HECK	S (75°	C or a	bove)	•	•		
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Food Sample														
Core Temp						_	.61							
Food Sample														
Core Temp														
Initials														
	COC	DLING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minເ	ıtes)			
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Food Sample														
Start Time														
Finish Time														
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Food Sample														
Start Time														
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Initials														
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Food Sample														
Core Temp														
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Initials	İ				İ						İ			
	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
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Mon   Tue   Wed   Thurs   Fri   Sat   Sun										
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun			
Food Sample										
Core Temp										
Food Sample										
Core Temp										
Initials										

The following ongoing checks should be carried out by the Manager or Proprietor during each working week and should be carried out by all businesses using 'CookSafe'

WEEK COMMENCING:			
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Formal Training/Retraining Rules			
Other Training			
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Personal Cleanliness Rules			
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CLEANING Have the House Rules been followed:	YES	NO	N/A
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Cleaning Chemicals Rules to include contact time, application			
CROSS CONTAMINATION Have the House Rules beer	n followed: YES	NO	N/A
Rules on Delivery			
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
			1
PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/7 1
Good Housekeeping Rules			
- Cara Cara Cara Cara Cara Cara Cara Car			
WASTE CONTROL Have the House Rules been follow	ed: YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	120	110	14/71
Tracto III I coa recente ana Tracto Concenti rense			
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
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Equipment Rules			
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STOCK CONTROL Have the House Rules been followed	ed: YES	NO	N/A
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TEMPERATURE CONTROL Have the House Rules bee	n followed: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?	IT followed. TES	INO	IN/A
Thave the Temperature Control House Rules been followed?			
PECOPDS	YES	NO	N/A
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If the answer to any of the above questions is "NO" then ente	or the corrective action d	lotaile in the	table below
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HOUSE RULES DEVIATIONS OBSERVED COR	RECTIVE ACTION TAK	(EN	

Date \_\_\_\_\_

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
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	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
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	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Food Sample														
Core Temp						_	.61							
Food Sample														
Core Temp														
Initials														
	COC	DLING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minເ	ıtes)			
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	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
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REHEATING TEMPERATURE CHECKS (Reneat to 82°C or above)										
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun			
Food Sample										
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Rules on Delivery			
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
3			<u> </u>
PEST CONTROL Have the House Rules been followed	: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/2 1
Good Housekeeping Rules			
			l
WASTE CONTROL Have the House Rules been follow	ed: YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	5d.   126	110	14// (
VVaste III I Cod Nocilis and VVaste Collection Naics			
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
Premises Structure Rules	ILO	INO	IN/A
Equipment Rules		_	
Equipment rules			
STOCK CONTROL Have the House Rules been followed	ed: YES	NO	N/A
Rules on stock control measures	su. ILO	INO	IN/A
Traies on stock control measures			
TEMPERATURE CONTROL Have the House Rules bee	r fallowed VCC	NO	NI/A
	n followed: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?			
DECORDO	VEC	I NO	NI/A
RECORDS	YES	NO	N/A
Have all necessary Temperature Checks been recorded using recording form/s?	tne correct		
recording form/s?			
If the answer to any of the above questions is "NO" than anto	or the corrective ection d	lotoila in the	table below
If the answer to any of the above questions is "NO" then ente			table below
HOUSE RULES DEVIATIONS OBSERVED CORP	RECTIVE ACTION TAK	(EN	

Date \_\_\_\_\_

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	Mon Tue		Wed Thurs		Fri		Sat		Sun					
Supplier														
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	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	un
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
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	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	un
Food Sample														
Core Temp						_	.61							
Food Sample														
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	COC	DLING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minu	ites)		I.	
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	HOT	HOLD	ING T	EMPE	RATU	RE CH	IECKS	(Hot	hold a	bove	63°C)		·	
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	REHE	<b>ATINO</b>	TEM	PERA <sup>®</sup>	TURE	CHEC	KS (R	eheat	to 82°	'C or a	bove)			
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REHEATING TEMPERATURE CHECKS (Reneat to 82°C or above)										
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun			
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3			<u> </u>
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			I
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Rules on stock control measures	su. ILO	INO	IN/A
Traies on stock control measures			
TEMPERATURE CONTROL Have the House Rules bee	r fallowed VCC	NO	NI/A
	n followed: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?			
DECORDO	VEC	I NO	NI/A
RECORDS	YES	NO	N/A
Have all necessary Temperature Checks been recorded using recording form/s?	tne correct		
recording form/s?			
If the answer to any of the above questions is "NO" than anto	or the corrective ection d	lotoila in the	table below
If the answer to any of the above questions is "NO" then ente			table below
HOUSE RULES DEVIATIONS OBSERVED CORP	RECTIVE ACTION TAK	(EN	

Date \_\_\_\_\_

### MONTHLY PROBE THERMOMETER CHECK

Is the probe thermometer in good condition and clean?

### Probe 1 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

### Probe 2 thermometer recording details

Month							
Reading In Iced Water							
Reading in Boiling Water		<b>\</b>	•				
Checked by		5					

### Probe 3 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

- The readings in **iced water should be -1°C to +1°C**. If outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.
- The reading in **boiling water should be between 99°C and 101°C**, if outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.

Date and Details of Yearly Calibration	Date and Details of Yearly Calibration	

Appendeen shire Council

DELIVER	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	elow -1	5°C	
	M	on	T	ue	W	ed	Th	urs	F	ri	S	at	Sı	un
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
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	COL	D TEN	IPER/	ATURE	CHE	CKS (F	ridae	0-5°C	/ Free	zer - '	18°C)			
		on		ue		ed		urs		ri		at	Sı	un
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1				F		<u> </u>				F				
Fridge/F'zer2														
Fridge/F'zer3														
Fridge/F'zer4														
Fridge/F'zer5														
Initial														
		COOL	KING .	TFMPI	FRATI	IRF C	HFCK	S (75°	C or a	hove)				
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Food Sample		011		<u> </u>	•			aro	•	<u>''</u>		<u> </u>		<u>ин</u>
Core Temp														
Food Sample														
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	REHEATING TEMPERATURE CHECKS (Reheat to 82°C or above)											
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun					
Food Sample												
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PERSONAL HYGIENE Have the House Rules been followed:	YES	NO	N/A
Hand Washing Rules			
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Protective Clothing Rules			
Illness/Exclusion/Return to Work Rules			
	•		
CLEANING Have the House Rules been followed:	YES	NO	N/A
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Cleaning Chemicals Rules to include contact time, application and dilution	n		
· 11			<u>,                                    </u>
CROSS CONTAMINATION Have the House Rules been followed:	YES	NO	N/A
Rules on Delivery	123	-1.0	14/7
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
Cooking and Cooking			
PEST CONTROL Have the House Rules been followed:	YES	NO	N/A
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Equipment Rules			
	1.450	1,10	1
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Rules on stock control measures			
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Fridge/F'zer1				F		<u> </u>				F				
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Food Sample	IVI	<b>U</b> 11	11	uC	V V	<u>u</u>	111	uis		11		uı	31	ип
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Initials														
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	REHEATING TEMPERATURE CHECKS (Reheat to 82°C or above)													
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun							
Food Sample														
Core Temp														
Food Sample														
Core Temp														
Initials														

The following ongoing checks should be carried out by the Manager or Proprietor during each working week and should be carried out by all businesses using 'CookSafe'

WEEK COMMENCING:			
TRAINING Have the House Rules been followed:	YES	NO	N/A
New Staff training including Induction Rules			
Formal Training/Retraining Rules			
Other Training			
<u> </u>	•		
PERSONAL HYGIENE Have the House Rules been followed:	YES	NO	N/A
Hand Washing Rules			
Personal Cleanliness Rules			
Protective Clothing Rules			
Illness/Exclusion/Return to Work Rules			
	•		
CLEANING Have the House Rules been followed:	YES	NO	N/A
All specified equipment and areas cleaned as per cleaning schedule			· ·
Cleaning Chemicals Rules to include contact time, application and dilution	n		
· 11			<u>,                                    </u>
CROSS CONTAMINATION Have the House Rules been followed:	YES	NO	N/A
Rules on Delivery	123	-1.0	14/7
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
Cooking and Cooking			
PEST CONTROL Have the House Rules been followed:	YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules	120	110	IN//A
Good Housekeeping Rules			
Cood Housekeeping Tules			
WASTE CONTROL Have the House Rules been followed:	YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	TES	INO	IN/A
waste in Food Rooms and waste Collection Rules			
MAINTENANCE Have the Haves Bules have followed	VEO	I NO	NI/A
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
Premises Structure Rules			
Equipment Rules			
	1,450	1,10	1
STOCK CONTROL Have the House Rules been followed:	YES	NO	N/A
Rules on stock control measures			
TEMPERATURE CONTROL Have the House Rules been followed:	: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?			
RECORDS	YES	NO	N/A
Have all necessary Temperature Checks been recorded using the correct			
recording form/s?			
recording form/s?	ective action d	letails in the	table below
recording form/s?  f the answer to any of the above questions is "NO" then enter the corre			table below
recording form/s?			table below
recording form/s?  If the answer to any of the above questions is "NO" then enter the corre			table below
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Date \_\_\_\_\_

### MONTHLY PROBE THERMOMETER CHECK

Is the probe thermometer in good condition and clean?

### Probe 1 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

### Probe 2 thermometer recording details

Month							
Reading In Iced Water							
Reading in Boiling Water		<b>\</b>	•	(3)			
Checked by		5					

### Probe 3 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

- The readings in **iced water should be -1°C to +1°C**. If outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.
- The reading in **boiling water should be between 99°C and 101°C**, if outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.

Date and Details of Yearly Calibration	Date and Details of Yearly Calibration	

Appendeen shire Council

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	ATURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
Fridge/F'zer2														
Fridge/F'zer3														
Fridge/F'zer4														
Fridge/F'zer5														
Initial														
	•	COOL	KING	TEMP	ERATU	JRE C	HECK	S (75°	C or a	bove)	•	•		
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Food Sample														
Core Temp						_	.61							
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	COC	DLING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minເ	ıtes)			
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Core Temp														
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Initials	İ				İ						İ			
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	REHEATING	IEMPERA	TURE CHEC	NS (Reneat	to 82°C or a	ibove)	
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun
Food Sample							
Core Temp							
Food Sample							
Core Temp							
Initials							

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Formal Training/Retraining Rules			
Other Training			
PERSONAL HYGIENE Have the House Rules been fol	lowed: YES	NO	N/A
Hand Washing Rules			
Personal Cleanliness Rules			
Protective Clothing Rules			
Illness/Exclusion/Return to Work Rules			
CLEANING Have the House Rules been followed:	YES	NO	N/A
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CROSS CONTAMINATION Have the House Rules beer	followed: YES	NO	N/A
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PEST CONTROL Have the House Rules been followed	: YES	NO	N/A
		110	1 4/2 1
- Cara Cara Cara Cara Cara Cara Cara Car			
WASTE CONTROL Have the House Rules been follow	ed· YFS	NO	N/A
	120	110	14/71
Tracto III I coa recente ana Tracto Concenti rense			
MAINTENANCE Have the House Rules been followed:	VES	NO	ΝΙ/Δ
	120	110	IN//A
Equipment rules			
STOCK CONTROL Have the House Pules been follow	ad. VES	NO	ΝΙ/Δ
	5d. 1LO	110	IN//A
Traics on stock control measures			
TEMPERATURE CONTROL Have the House Bules had	n followed: VES	NO	NI/A
	IT followed. TES	INO	IN/A
Thave the Temperature Control House Rules been followed?			
PECOPDS	VEC	NO	NI/A
		NO	IN/A
	the correct		
recording forms:			
If the answer to any of the above questions is "NO" than ante	or the corrective action d	lotaile in the	table below
			table below
HOUSE RULES DEVIATIONS OBSERVED COR	RECTIVE ACTION TAK	(EN	

Date \_\_\_\_\_

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	ATURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
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Fridge/F'zer1														
Fridge/F'zer2														
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Fridge/F'zer4														
Fridge/F'zer5														
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	•	COOL	KING	TEMP	ERATU	JRE C	HECK	S (75°	C or a	bove)	•	•		
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Core Temp						_	.61							
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Initials														
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	REHEATING	IEMPERA	TURE CHEC	NS (Reneat	to 82°C or a	ibove)	
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun
Food Sample							
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Hand Washing Rules			
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PEST CONTROL Have the House Rules been followed	: YES	NO	N/A
		110	1 4/7 1
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WASTE CONTROL Have the House Rules been follow	ed· YFS	NO	N/A
	120	110	14/71
Tracto III I coa recente ana Tracto Concenti rense			
MAINTENANCE Have the House Rules been followed:	VES	NO	ΝΙ/Δ
	120	110	IN//A
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	5d. 1LO	110	IN//A
Traics on stock control measures			
TEMPERATURE CONTROL Have the House Bules had	n followed: VES	NO	NI/A
	IT followed. TES	INO	IN/A
Thave the Temperature Control House Rules been followed?			
PECOPDS	VEC	NO	NI/A
		NO	IN/A
	the correct		
recording forms:			
If the answer to any of the above questions is "NO" than anto	or the corrective action d	lotaile in the	table below
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HOUSE RULES DEVIATIONS OBSERVED COR	RECTIVE ACTION TAK	(EN	

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Fridge/F'zer1														
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	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Food Sample														
Core Temp						_	.61							
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	COC	DLING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minເ	ıtes)			
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	REHEATING	IEMPERA	TURE CHEC	NS (Reneat	to 82°C or a	ibove)	
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	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Food Sample														
Core Temp						_	.61							
Food Sample														
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	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
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	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
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	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
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REHEATING TEMPERATURE CHECKS (Reneat to 82°C or above)											
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Food Sample											
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WEEK COMMENCING:			
TRAINING Have the House Rules been followed:	YES	NO	N/A
New Staff training including Induction Rules			
Formal Training/Retraining Rules			
Other Training			
PERSONAL HYGIENE Have the House Rules been fol	lowed: YES	NO	N/A
Hand Washing Rules			
Personal Cleanliness Rules			
Protective Clothing Rules			
Illness/Exclusion/Return to Work Rules			
CLEANING Have the House Rules been followed:	YES	NO	N/A
All specified equipment and areas cleaned as per cleaning sch	edule		
Cleaning Chemicals Rules to include contact time, application			
CROSS CONTAMINATION Have the House Rules beer	n followed: YES	NO	N/A
Rules on Delivery			
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
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PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/2 1
Good Housekeeping Rules			
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WASTE CONTROL Have the House Rules been follow	ed: YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	120	110	14/71
Tracto III I coa recente ana Tracto Concenti rense			
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
Premises Structure Rules	120	110	IN//A
Equipment Rules			
Equipment rules			
STOCK CONTROL Have the House Rules been followed	ed: YES	NO	N/A
Rules on stock control measures	5d. 1LO	110	IN//A
Traics on stock control measures			
TEMPERATURE CONTROL Have the House Rules bee	n followed: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?	IT followed. TES	INO	IN/A
Thave the Temperature Control House Rules been followed?			
PECOPDS	YES	NO	N/A
RECORDS  Have all necessary Temperature Checks been recorded using		NO	IN/A
recording form/s?	the correct		
recording forms:			
If the answer to any of the above questions is "NO" then ente	or the corrective action d	lotaile in the	table below
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HOUSE RULES DEVIATIONS OBSERVED COR	RECTIVE ACTION TAK	(EN	

Date \_\_\_\_\_

### MONTHLY PROBE THERMOMETER CHECK

Is the probe thermometer in good condition and clean?

### Probe 1 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

### Probe 2 thermometer recording details

Month							
Reading In Iced Water							
Reading in Boiling Water		<b>\</b>	•	(3)			
Checked by		5					

### Probe 3 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

- The readings in **iced water should be -1°C to +1°C**. If outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.
- The reading in **boiling water should be between 99°C and 101°C**, if outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.

Date and Details of Yearly Calibration	Date and Details of Yearly Calibration	

Appendeen shire Council

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	ATURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
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REHEATING TEMPERATURE CHECKS (Reneat to 82°C or above)											
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REHEATING TEMPERATURE CHECKS (Reneat to 82°C or above)										
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PEST CONTROL Have the House Rules been followed	: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/2 4
Good Housekeeping Rules			
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Waste in Food Rooms and Waste Collection Rules	74.	110	14// 1
Tracte in 1 coa receive and tracte concentent rates			
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
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REHEATING TEMPERATURE CHECKS (Reneat to 82°C or above)										
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RECORDS  Have all necessary Temperature Checks been recorded using to		INO	IN/A
recording form/s?	the correct		
recording forms:			
If the answer to any of the above questions is "NO" then ente	r the corrective action d	otaile in the	table below
			table below
HOUSE RULES DEVIATIONS OBSERVED CORF	RECTIVE ACTION TAK	EN	

Date \_\_\_\_\_

### MONTHLY PROBE THERMOMETER CHECK

Is the probe thermometer in good condition and clean?

### Probe 1 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

### Probe 2 thermometer recording details

Month							
Reading In Iced Water							
Reading in Boiling Water		<b>\</b>	•				
Checked by		5					

### Probe 3 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

- The readings in **iced water should be -1°C to +1°C**. If outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.
- The reading in **boiling water should be between 99°C and 101°C**, if outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.

Date and Details of Yearly Calibration	Date and Details of Yearly Calibration	

Appendeen shire Council

### **REVIEW**

It is essential that your HACCP based procedures are kept up to date. A review of your system must be carried out on a regular basis, ideally every six months or if any of the circumstances covered in the table below arises.

Use the table as a checklist of circumstances which may lead to a change or addition to your HACCP based system and record the changes you have made.

### **Date of Review**

EXAMPLES	Applicable? Yes or no	If YES, what changes are needed to your HACCP based procedures?	Summary of changes made, date and initials
Introduction of any new dish with substantially difference process			
Introduction of new equipment/supplier or delivery methods			
Changes to premises layout			
Changes to House Rules			
A Local Authority inspection where deficiencies were noted			
New information available on hazards and risks			
Cleaning Chemical Changes	76,		
Staff Changes			
Customer Complaint			
Six Monthly Review (if applicable)			
Other factors not mentioned above (detail)			

Appendeen shire Council

DELIVER	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	elow -1	5°C	
	M	on	T	ue	W	ed	Th	urs	F	ri	S	at	Sı	un
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	ATURE	CHE	CKS (F	ridae	0-5°C	/ Free	zer - '	18°C)			
		on		ue		ed		urs		ri		at	Sı	un
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Fridge/F'zer1				F		<u> </u>				F				
Fridge/F'zer2														
Fridge/F'zer3														
Fridge/F'zer4														
Fridge/F'zer5														
Initial														
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	REHEATING	3 TEMPERA	TURE CHEC	KS (Reheat	to 82°C or a	ibove)	
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun
Food Sample							
Core Temp							
Food Sample							
Core Temp							
Initials							

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WEEK COMMENCING:			
TRAINING Have the House Rules been followed:	YES	NO	N/A
New Staff training including Induction Rules			
Formal Training/Retraining Rules			
Other Training			
<u> </u>	•		
PERSONAL HYGIENE Have the House Rules been followed:	YES	NO	N/A
Hand Washing Rules			
Personal Cleanliness Rules			
Protective Clothing Rules			
Illness/Exclusion/Return to Work Rules			
	•		
CLEANING Have the House Rules been followed:	YES	NO	N/A
All specified equipment and areas cleaned as per cleaning schedule			· ·
Cleaning Chemicals Rules to include contact time, application and dilution	n		
· 11			<u>,                                    </u>
CROSS CONTAMINATION Have the House Rules been followed:	YES	NO	N/A
Rules on Delivery	123	-1.0	14/7
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
Cooking and Cooking			
PEST CONTROL Have the House Rules been followed:	YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules	120	110	IN//A
Good Housekeeping Rules			
Cood Housekeeping Tules			
WASTE CONTROL Have the House Rules been followed:	YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	TES	INO	IN/A
waste in Food Rooms and waste Collection Rules			
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Premises Structure Rules			
Equipment Rules			
	1,450	1,10	1
STOCK CONTROL Have the House Rules been followed:	YES	NO	N/A
Rules on stock control measures			
TEMPERATURE CONTROL Have the House Rules been followed:	: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?			
RECORDS	YES	NO	N/A
Have all necessary Temperature Checks been recorded using the correct			
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recording form/s?	ective action d	letails in the	table below
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	M	on	T	ue	W	ed	Th	urs	F	ri	S	at	Sı	un
Supplier														
DN/Invoice														
Goods Del'd														
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	COL	D TEN	IPER/	ATURE	CHE	CKS (F	ridae	0-5°C	/ Free	zer - '	18°C)			
		on		ue		ed		urs		ri		at	Sı	un
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Fridge/F'zer1				F		<u> </u>				F				
Fridge/F'zer2														
Fridge/F'zer3														
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		COOL	KING .	TFMPI	FRATI	IRF C	HFCK	S (75°	C or a	hove)				
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		on		ue		ed		urs		ri		at	Sı	un
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1				F		<u> </u>				F				
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REHEATING TEMPERATURE CHECKS (Reheat to 82°C or above)									
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun		
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	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
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	COL	D TEN	IPER/	TURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
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REHEATING TEMPERATURE CHECKS (Reneat to 82°C or above)											
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Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
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PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
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Date \_\_\_\_\_

### MONTHLY PROBE THERMOMETER CHECK

Is the probe thermometer in good condition and clean?

### Probe 1 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

### Probe 2 thermometer recording details

Month							
Reading In Iced Water							
Reading in Boiling Water		<b>\</b>	•				
Checked by		5					

### Probe 3 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

- The readings in **iced water should be -1°C to +1°C**. If outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.
- The reading in **boiling water should be between 99°C and 101°C**, if outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.

Date and Details of Yearly Calibration	Date and Details of Yearly Calibration	

Appendeen shire Council

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sun	
Supplier														
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Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	ATURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
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Rules on Preparation			
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PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
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DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sun	
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	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
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	REHEATING	IEMPERA	TURE CHEC	NS (Reneat	to 82°C or a	ibove)	
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun
Food Sample							
Core Temp							
Food Sample							
Core Temp							
Initials							

The following ongoing checks should be carried out by the Manager or Proprietor during each working week and should be carried out by all businesses using 'CookSafe'

WEEK COMMENCING:			
TRAINING Have the House Rules been followed:	YES	NO	N/A
New Staff training including Induction Rules			
Formal Training/Retraining Rules			
Other Training			
PERSONAL HYGIENE Have the House Rules been fol	lowed: YES	NO	N/A
Hand Washing Rules			
Personal Cleanliness Rules			
Protective Clothing Rules			
Illness/Exclusion/Return to Work Rules			
CLEANING Have the House Rules been followed:	YES	NO	N/A
All specified equipment and areas cleaned as per cleaning sch	edule		
Cleaning Chemicals Rules to include contact time, application			
CROSS CONTAMINATION Have the House Rules beer	n followed: YES	NO	N/A
Rules on Delivery			
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
			1
PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/2 1
Good Housekeeping Rules			
- Caral Control of the Control of th			
WASTE CONTROL Have the House Rules been follow	ed: YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	120	110	14/71
Tracto III I coa recente ana Tracto Concenti rense			
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
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Equipment Rules			
Equipment rules			
STOCK CONTROL Have the House Rules been followed	ed: YES	NO	N/A
Rules on stock control measures	5d. 1LO	110	IN//A
Traics on stock control measures			
TEMPERATURE CONTROL Have the House Rules bee	n followed: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?	IT followed. TES	INO	IN/A
Thave the Temperature Control House Rules been followed?			
PECOPDS	YES	NO	N/A
RECORDS  Have all necessary Temperature Checks been recorded using		NO	IN/A
recording form/s?	the correct		
recording forms:			
If the answer to any of the above questions is "NO" then ente	or the corrective action d	lotaile in the	table below
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HOUSE RULES DEVIATIONS OBSERVED COR	RECTIVE ACTION TAK	(EN	

Date \_\_\_\_\_

### MONTHLY PROBE THERMOMETER CHECK

Is the probe thermometer in good condition and clean?

### Probe 1 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

### Probe 2 thermometer recording details

Month							
Reading In Iced Water							
Reading in Boiling Water		<b>\</b>	•				
Checked by		5					

### Probe 3 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

- The readings in **iced water should be -1°C to +1°C**. If outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.
- The reading in **boiling water should be between 99°C and 101°C**, if outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.

Date and Details of Yearly Calibration	Date and Details of Yearly Calibration	

Appendeen shire Council

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	TURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
Fridge/F'zer2														
Fridge/F'zer3														
Fridge/F'zer4														
Fridge/F'zer5														
Initial														
	•	COOL	KING	TEMP	ERATU	JRE C	HECK	S (75°	C or a	bove)	•	•		
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Food Sample														
Core Temp						_	.61							
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Initials														
	COC	DLING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minເ	ıtes)			
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Core Temp														
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	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
I					1 100									

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	Mon	Tue	Wed	Thurs	Fri	Sat	Sun
Food Sample							
Core Temp							
Food Sample							
Core Temp							
Initials							

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Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
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Date \_\_\_\_\_

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	TURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
Fridge/F'zer2														
Fridge/F'zer3														
Fridge/F'zer4														
Fridge/F'zer5														
Initial														
	•	COOL	KING	TEMP	ERATU	JRE C	HECK	S (75°	C or a	bove)	•	•		
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Food Sample														
Core Temp						_	.61							
Food Sample														
Core Temp														
Initials														
	COC	DLING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minເ	ıtes)			
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Food Sample														
Start Time														
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	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
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	REHEATING	IEMPERA	TURE CHEC	NS (Reneat	to 82°C or a	ibove)	
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Rules on Preparation			
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			1
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Date \_\_\_\_\_

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	un
Supplier														
DN/Invoice														
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	COL	D TEN	IPER/	ATURE	CHE	CKS (F	ridge	0-5°C	/ Free	zer - 1	18°C)		-	
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	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
Fridge/F'zer2														
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Fridge/F'zer5														
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		COOL	KING	TEMP	ERATU	JRE C	HECK	S (75°	C or a	bove)	•		•	
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Food Sample														
Core Temp						_								
Food Sample														
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Initials														
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		on		ue		ed		urs		ri		at	Sı	un
Food Sample														
Core Temp														
Food Sample														
Core Temp														
Initials														
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	REHE	<b>ATINO</b>	TEM	<b>PERA</b>	TURE	CHEC	KS (R	eheat	to 82°	'C or a	bove)			
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REHEATING TEMPERATURE CHECKS (Reneat to 82°C or above)											
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Rules on Storage			
Rules on Preparation			
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			1
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	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	un
Supplier														
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	COL	D TEN	IPER/	ATURE	CHE	CKS (F	ridge	0-5°C	/ Free	zer - 1	18°C)		-	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	un
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
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Fridge/F'zer5														
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		COOL	KING	TEMP	ERATU	JRE C	HECK	S (75°	C or a	bove)	•		•	
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Food Sample														
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Core Temp														
Initials														
	COC	LING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minເ	ıtes)		•	
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	HOT	HOLD	ING T	EMPE	RATU	RE CH	IECKS	(Hot	hold a	bove	63°C)			
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Food Sample														
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Food Sample														
Core Temp														
Initials														
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	REHE	<b>ATINO</b>	TEM	<b>PERA</b>	TURE	CHEC	KS (R	eheat	to 82°	'C or a	bove)			
1	1										1			

REHEATING TEMPERATURE CHECKS (Reneat to 82°C or above)											
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	M	on	T	ue	W	ed	Th	urs	F	ri	S	at	Sı	un
Supplier														
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	COL	D TEN	IPER/	ATURE	CHE	CKS (F	ridae	0-5°C	/ Free	zer - '	18°C)			
		on		ue		ed		urs		ri		at	Sı	un
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Fridge/F'zer1				F		<u> </u>				F				
Fridge/F'zer2														
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Fridge/F'zer4														
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	REHEATING TEMPERATURE CHECKS (Reheat to 82°C or above)											
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun					
Food Sample												
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Cleaning Chemicals Rules to include contact time, application and dilution	n		
· 11			<u>,                                    </u>
CROSS CONTAMINATION Have the House Rules been followed:	YES	NO	N/A
Rules on Delivery	123	-1.0	14/7
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
Cooking and Cooking			
PEST CONTROL Have the House Rules been followed:	YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules	120	110	IN//A
Good Housekeeping Rules			
Cood Housekeeping Tules			
WASTE CONTROL Have the House Rules been followed:	YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	TES	INO	IN/A
waste in Food Rooms and waste Collection Rules			
MAINTENANCE Have the Haves Bules have followed	VEO	I NO	NI/A
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
Premises Structure Rules			
Equipment Rules			
	1.450	1,10	1
STOCK CONTROL Have the House Rules been followed:	YES	NO	N/A
Rules on stock control measures			
TEMPERATURE CONTROL Have the House Rules been followed:	: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?			
RECORDS	YES	NO	N/A
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recording form/s?			
recording form/s?	ective action d	letails in the	table below
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### MONTHLY PROBE THERMOMETER CHECK

Is the probe thermometer in good condition and clean?

### Probe 1 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

### Probe 2 thermometer recording details

Month							
Reading In Iced Water							
Reading in Boiling Water		<b>\</b>	•				
Checked by		5					

## Probe 3 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

- The readings in **iced water should be -1°C to +1°C**. If outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.
- The reading in **boiling water should be between 99°C and 101°C**, if outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.

Date and Details of Yearly Calibration	Date and Details of Yearly Calibration	

Appendeen shire Council

DELIVER	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	elow -1	5°C	
	M	on	T	ue	W	ed	Th	urs	F	ri	S	at	Sı	un
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	ATURE	CHE	CKS (F	ridae	0-5°C	/ Free	zer - '	18°C)			
		on		ue		ed		urs		ri		at	Sı	un
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1				F		<u> </u>				F				
Fridge/F'zer2														
Fridge/F'zer3														
Fridge/F'zer4														
Fridge/F'zer5														
Initial														
		COOL	KING .	TFMPI	FRATI	IRF C	HFCK	S (75°	C or a	hove)				
	M	on		ue		ed		urs		ri Tri		at	Sı	un
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Food Sample														
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Initials														
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Food Sample														
Start Time			/1											
Finish Time														
Core Temp														
Initials														
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		on		ue		ed		urs		ri		at	Sı	un
Food Sample	IVI	<b>U</b> 11	11	uC	V V	<u>u</u>	111	uis		11		uı	31	ип
Core Temp														
Food Sample														
Core Temp														
Initials														
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	REHEATING TEMPERATURE CHECKS (Reheat to 82°C or above)											
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun					
Food Sample												
Core Temp												
Food Sample												
Core Temp												
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Illness/Exclusion/Return to Work Rules			
	•		
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Equipment Rules			
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	M	on	T	ue	W	ed	Th	urs	F	ri	S	at	Sı	un
Supplier														
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	COL	D TEN	IPER/	ATURE	CHE	CKS (F	ridae	0-5°C	/ Free	zer - '	18°C)			
		on		ue		ed		urs		ri		at	Sı	un
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1				F		<u> </u>				F				
Fridge/F'zer2														
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Initial														
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	M	on		ue		ed		urs		ri Tri		at	Sı	un
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Core Temp														
Food Sample														
Core Temp														
Initials														
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Food Sample	101	011		uc	,,,			uis	'	''		ut	0,	шп
Start Time														
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Food Sample														
Start Time			/1											
Finish Time														
Core Temp														
Initials														
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		on		ue		ed		urs		ri		at	Sı	un
Food Sample	IVI	<b>U</b> 11	11	uC	V V	<u>u</u>	111	uis		11		uı	31	ип
Core Temp														
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	DEUE	ATINIC	TENA	DED 4	TUPE	CUEC	KG (E	ohoot	to 020	°C 0" 1	hove\			
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Supplier														
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		on		ue		ed		urs		ri		at	Sı	un
	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1				F		<u> </u>				F				
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	M	on		ue		ed		urs		ri Ti		at	Sı	un
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Core Temp														
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Food Sample	IVI	<b>U</b> 11	11	uC	V V	<u>u</u>	111	uis		11		uı	31	ип
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Date \_\_\_\_\_

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
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Accept/Reject														
Initials														
	COL	D TEN	IPER/	ATURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
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Food Sample							
Core Temp							
Food Sample							
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Other Training			
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Hand Washing Rules			
Personal Cleanliness Rules			
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Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
			1
PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/7 1
Good Housekeeping Rules			
- Cara Cara Cara Cara Cara Cara Cara Car			
WASTE CONTROL Have the House Rules been follow	ed: YES	NO	N/A
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Tracto III I coa recente ana Tracto Concenti rense			
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Traics on stock control measures			
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Thave the Temperature Control House Rules been followed?			
PECOPDS	YES	NO	N/A
RECORDS  Have all necessary Temperature Checks been recorded using		NO	IN/A
recording form/s?	the correct		
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If the answer to any of the above questions is "NO" then ente	or the corrective action d	lotaile in the	table below
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HOUSE RULES DEVIATIONS OBSERVED COR	RECTIVE ACTION TAK	(EN	

Date \_\_\_\_\_

### MONTHLY PROBE THERMOMETER CHECK

Is the probe thermometer in good condition and clean?

### Probe 1 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

### Probe 2 thermometer recording details

Month							
Reading In Iced Water							
Reading in Boiling Water		<b>\</b>	•				
Checked by		5					

## Probe 3 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

- The readings in **iced water should be -1°C to +1°C**. If outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.
- The reading in **boiling water should be between 99°C and 101°C**, if outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.

Date and Details of Yearly Calibration	Date and Details of Yearly Calibration	

Appendeen shire Council

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
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Mon   Tue   Wed   Thurs   Fri   Sat   Sun										
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Rules on Preparation			
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			1
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Fridge/F'zer1														
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Food Sample														
Core Temp						_	.61							
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	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
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Food Sample														
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	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
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Mon   Tue   Wed   Thurs   Fri   Sat   Sun										
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	REHEATING TEMPERATURE CHECKS (Reneat to 82°C or above)												
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Fridge/F'zer1														
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Core Temp														
Initials														
	COC	DLING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minເ	ıtes)			
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	REHEATING TEMPERATURE CHECKS (Reneat to 82°C or above)												
	Mon	Tue	Wed	Thurs	Fri	Sat	Sun						
Food Sample													
Core Temp													
Food Sample													
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Initials													

The following ongoing checks should be carried out by the Manager or Proprietor during each working week and should be carried out by all businesses using 'CookSafe'

WEEK COMMENCING:			
TRAINING Have the House Rules been followed:	YES	NO	N/A
New Staff training including Induction Rules			
Formal Training/Retraining Rules			
Other Training			
<u> </u>	•		
PERSONAL HYGIENE Have the House Rules been followed:	YES	NO	N/A
Hand Washing Rules			
Personal Cleanliness Rules			
Protective Clothing Rules			
Illness/Exclusion/Return to Work Rules			
	•		
CLEANING Have the House Rules been followed:	YES	NO	N/A
All specified equipment and areas cleaned as per cleaning schedule			· ·
Cleaning Chemicals Rules to include contact time, application and dilution	n		
· 11			<u>,                                    </u>
CROSS CONTAMINATION Have the House Rules been followed:	YES	NO	N/A
Rules on Delivery	123	-1.0	14/7
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
Cooking and Cooking			
PEST CONTROL Have the House Rules been followed:	YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules	120	110	IN//A
Good Housekeeping Rules			
Cood Housekeeping Tules			
WASTE CONTROL Have the House Rules been followed:	YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	TES	INO	IN/A
waste in Food Rooms and waste Collection Rules			
MAINTENANCE Have the Haves Bules have followed	VEO	I NO	NI/A
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
Premises Structure Rules			
Equipment Rules			
	1.450	1,10	1
STOCK CONTROL Have the House Rules been followed:	YES	NO	N/A
Rules on stock control measures			
TEMPERATURE CONTROL Have the House Rules been followed:	: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?			
RECORDS	YES	NO	N/A
Have all necessary Temperature Checks been recorded using the correct			
recording form/s?			
recording form/s?	ective action d	letails in the	table below
recording form/s?  f the answer to any of the above questions is "NO" then enter the corre			table below
recording form/s?			table below
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Date \_\_\_\_\_

### MONTHLY PROBE THERMOMETER CHECK

Is the probe thermometer in good condition and clean?

### Probe 1 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

### Probe 2 thermometer recording details

Month							
Reading In Iced Water							
Reading in Boiling Water		<b>\</b>	•				
Checked by		5					

## Probe 3 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

- The readings in **iced water should be -1°C to +1°C**. If outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.
- The reading in **boiling water should be between 99°C and 101°C**, if outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.

Date and Details of Yearly Calibration	Date and Details of Yearly Calibration	

Appendeen shire Council

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	ATURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
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	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
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	REHEATING TEMPERATURE CHECKS (Reneat to 82°C or above)												
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Hand Washing Rules			
Personal Cleanliness Rules			
Protective Clothing Rules			
Illness/Exclusion/Return to Work Rules			
CLEANING Have the House Rules been followed:	YES	NO	N/A
All specified equipment and areas cleaned as per cleaning sch	edule		
Cleaning Chemicals Rules to include contact time, application			
CROSS CONTAMINATION Have the House Rules beer	n followed: YES	NO	N/A
Rules on Delivery			
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
			1
PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/7 1
Good Housekeeping Rules			
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WASTE CONTROL Have the House Rules been follow	ed: YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	120	110	14/71
Tracto III I coa recente ana Tracto Concenti rense			
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
Premises Structure Rules	120	110	IN//A
Equipment Rules			
Equipment rules			
STOCK CONTROL Have the House Rules been followed	ed: YES	NO	N/A
Rules on stock control measures	5d. 1LO	110	IN//A
Traics on stock control measures			
TEMPERATURE CONTROL Have the House Rules bee	n followed: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?	IT followed. TES	INO	IN/A
Thave the Temperature Control House Rules been followed?			
PECOPDS	YES	NO	N/A
RECORDS  Have all necessary Temperature Checks been recorded using		NO	IN/A
recording form/s?	the correct		
recording forms:			
If the answer to any of the above questions is "NO" then ente	or the corrective action d	lotaile in the	table below
			table below
HOUSE RULES DEVIATIONS OBSERVED COR	RECTIVE ACTION TAK	(EN	

Date \_\_\_\_\_

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sun	
Supplier														
DN/Invoice														
Goods Del'd														
Chill Temp														
Frozen Temp														
Visual Checks														
Date Code														
Accept/Reject														
Initials														
	COL	D TEN	IPER/	ATURE	CHE	CKS (F	Fridge	0-5°C	/ Free	zer - 1	18°C)		-	
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	•	COOL	KING	TEMP	ERATU	JRE C	HECK	S (75°	C or a	bove)	•	•		
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Cleaning Chemicals Rules to include contact time, application			
CROSS CONTAMINATION Have the House Rules beer	n followed: YES	NO	N/A
Rules on Delivery			
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
			1
PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/2 1
Good Housekeeping Rules			
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WASTE CONTROL Have the House Rules been follow	ed: YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	120	110	14/71
Tracto III I coa recente ana Tracto Concenti rense			
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
Premises Structure Rules	120	110	IN//A
Equipment Rules			
Equipment rules			
STOCK CONTROL Have the House Rules been followed	ed: YES	NO	N/A
Rules on stock control measures	5d. 1LO	110	IN//A
Traics on stock control measures			
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Have the <b>Temperature Control House Rules</b> been followed?	IT followed. TES	INO	IN/A
Thave the Temperature Control House Rules been followed?			
PECOPDS	YES	NO	N/A
RECORDS  Have all necessary Temperature Checks been recorded using		NO	IN/A
recording form/s?	the correct		
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If the answer to any of the above questions is "NO" then ente	or the corrective action d	lotaile in the	table below
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HOUSE RULES DEVIATIONS OBSERVED COR	RECTIVE ACTION TAK	(EN	

Date \_\_\_\_\_

DELIVER'	Y CHE	CKS (	Chill 1	Гетре	rature	belov	v 8°C	Froze	n Ten	perat	ure be	low -1	5°C	
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sun	
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Fridge/F'zer3														
Fridge/F'zer4														
Fridge/F'zer5														
Initial														
	•	COOL	KING	TEMP	ERATU	JRE C	HECK	S (75°	C or a	bove)	•	•		
	M	on	Tı	ue	W	ed	Th	urs	F	ri	S	at	Sı	ın
Food Sample														
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Initials														
	COC	DLING	TEMF	PERAT	URE (	CHECI	KS (Co	ook wi	thin 9	0 minເ	ıtes)			
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	REHE	ATINO	<b>TEM</b>	PERA	TURE	CHEC	KS (R	eheat	to 82°	C or a	bove)			
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	REHEATING TEMPERATURE CHECKS (Reneat to 82°C or above)											
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Formal Training/Retraining Rules			
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Hand Washing Rules			
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CLEANING Have the House Rules been followed:	YES	NO	N/A
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Cleaning Chemicals Rules to include contact time, application			
CROSS CONTAMINATION Have the House Rules beer	n followed: YES	NO	N/A
Rules on Delivery			
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			1
PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/7 1
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- Caral Control of the Control of th			
WASTE CONTROL Have the House Rules been follow	ed: YES	NO	N/A
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TEMPERATURE CONTROL Have the House Rules bee	n followed: YES	NO	N/A
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Fridge/F'zer1														
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Good Housekeeping Rules			
- Cara Cara Cara Cara Cara Cara Cara Car			
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Thave the Temperature Control House Rules been followed?			
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	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm	am	pm
Fridge/F'zer1														
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Food Sample												
Core Temp												
Initials												

The following ongoing checks should be carried out by the Manager or Proprietor during each working week and should be carried out by all businesses using 'CookSafe'

WEEK COMMENCING:			
TRAINING Have the House Rules been followed:	YES	NO	N/A
New Staff training including Induction Rules			
Formal Training/Retraining Rules			
Other Training			
PERSONAL HYGIENE Have the House Rules been fol	lowed: YES	NO	N/A
Hand Washing Rules			
Personal Cleanliness Rules			
Protective Clothing Rules			
Illness/Exclusion/Return to Work Rules			
CLEANING Have the House Rules been followed:	YES	NO	N/A
All specified equipment and areas cleaned as per cleaning sch	edule		
Cleaning Chemicals Rules to include contact time, application			
CROSS CONTAMINATION Have the House Rules beer	n followed: YES	NO	N/A
Rules on Delivery			
Rules on Storage			
Rules on Preparation			
Cooking and Cooling			
			1
PEST CONTROL Have the House Rules been followed	I: YES	NO	N/A
Pest Proofing, insect Screens/Fly-killing Devices Rules		110	1 4/7 1
Good Housekeeping Rules			
- Cara Cara Cara Cara Cara Cara Cara Car			
WASTE CONTROL Have the House Rules been follow	ed: YES	NO	N/A
Waste in Food Rooms and Waste Collection Rules	120	110	14/71
Tracto III I coa recente ana Tracto Concenti rense			
MAINTENANCE Have the House Rules been followed:	YES	NO	N/A
Premises Structure Rules	120	110	IN//A
Equipment Rules			
Equipment rules			
STOCK CONTROL Have the House Rules been followed	ed: YES	NO	N/A
Rules on stock control measures	5d. 1LO	110	IN//A
Traics on stock control measures			
TEMPERATURE CONTROL Have the House Rules bee	n followed: YES	NO	N/A
Have the <b>Temperature Control House Rules</b> been followed?	IT followed. TES	INO	IN/A
Thave the Temperature Control House Rules been followed?			
PECOPDS	YES	NO	N/A
RECORDS  Have all necessary Temperature Checks been recorded using		NO	IN/A
recording form/s?	the correct		
recording forms:			
If the answer to any of the above questions is "NO" then ente	or the corrective action d	lotaile in the	table below
			table below
HOUSE RULES DEVIATIONS OBSERVED COR	RECTIVE ACTION TAK	(EN	

Date \_\_\_\_\_

### MONTHLY PROBE THERMOMETER CHECK

Is the probe thermometer in good condition and clean?

### Probe 1 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

### Probe 2 thermometer recording details

Month							
Reading In Iced Water							
Reading in Boiling Water		<b>\</b>	•	(2)			
Checked by		5					

## Probe 3 thermometer recording details

Month						
Reading In Iced Water						
Reading in Boiling Water						
Checked by						

- The readings in **iced water should be -1°C to +1°C**. If outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.
- The reading in **boiling water should be between 99°C and 101°C**, if outside this range the unit should be replaced or returned to the manufacturer to be recalibrated.

Date and Details of Yearly Calibration	Date and Details of Yearly Calibration	

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### **REVIEW**

It is essential that your HACCP based procedures are kept up to date. A review of your system must be carried out on a regular basis, ideally every six months or if any of the circumstances covered in the table below arises.

Use the table as a checklist of circumstances which may lead to a change or addition to your HACCP based system and record the changes you have made.

### **Date of Review**

EXAMPLES	Applicable? Yes or no	If YES, what changes are needed to your HACCP based procedures?	Summary of changes made, date and initials
Introduction of any new dish with substantially difference process			
Introduction of new equipment/supplier or delivery methods			
Changes to premises layout			
Changes to House Rules			
A Local Authority inspection where deficiencies were noted			
New information available on hazards and risks			
Cleaning Chemical Changes	76,		
Staff Changes			
Customer Complaint	_		
Six Monthly Review (if applicable)			
Other factors not mentioned above (detail)			

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