Safe Cooking/Reheating Procedures

Address: .....

Name of Business: ..... Date of Implementation.....

Food Item	Cook/ Reheat	Detail Procedure (Weight/Times etc.)				Final Cooking Temp >75°C	Final Re-heat Temp >82°C
		Equipment (See code below) *	Quantity	Time	Equipment Temp/Power setting		

Equipment Code*					
O = Oven	M = Microwave	G = Grill	F = Fryer	S = Steamer	H = Hob