Culinary Key

Cooking, Cooling & Hot Holding Log

Business name

Week commencing

Date	Food item	Cooked: core temp °C	Time	Hot held: temp °C	Time	Cooling: start time	Cooling: in fridge by	Checked by (initials)	Action taken if out of range

Safe temperatures

Cooking: core 75°C or hotter (or 70°C held for 2 minutes)
Hot holding: 63°C or hotter
Cooling: into the fridge within 90 minutes
Out of range? Keep cooking, reheat once only, or throw it away, and write what you did.

Free template from Culinary Key. Fed up with paper logs? Culinary Key reminds your team and records every check with a name and time. culinarykey.co.uk/signup