# Record 11: Batch information

Use this record to check monthly the cooking method for at least two menu items to demonstrate how you keep food safe.

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| **Date** | **Food item** | **Food thickness (Category 1 food only)** | **Time taken to heat up** | **Cook temperature and time (Category 1 food – measure the core temperature, Category 2 food – measure the water bath temperature)** | **Cooling – time taken to reach less than 5°C\***  **Chill food rapidly** | **If any adjustments or actions are required, write down what these are. Make sure Record 1 is up to date if you make changes to the cooking method** |
|  |  |  |  | **Category:**  **Temp:**  **Cook Time:**  **Time total:** |  |  |
|  |  |  |  | **Category:**  **Temp:**  **Cook Time:**  **Time total:** |  |  |
|  |  |  |  | **Category:**  **Temp:**  **Cook Time:**  **Time total:** |  |  |
|  |  |  |  | **Category:**  **Temp:**  **Cook Time:**  **Time total:** |  |  |

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| **\*All food must be cooled as a minimum from 60°C (or less) to 21°C within 2 hours, and from 21°C to 5°C within a further four hours; a total of 6 hours.** |