

RESULT ID	AUDIT BY	AUDIT TITLE	CHECKSHEET TITLE	DATE
234	Master Catering Services Pty Ltd	Cook Chill	Cook Chill Checksheet	28-01-2016

COOK CHILL

Cook Chill Info

29/01/2016 11:56:01

Issue Date	Date	Day	Operators
22/08/2005	29/01/2016	Thursday	Dave

Area Sanitised Before Production
YES

Uniforms Checked & OK.
YES

Cook Chill

29/01/2016 11:56:01

Product	Use By Date /Batch Codes	Tray/Bag	Cooking (>75°C) Probe product at the top middle and bottom of the oven-record the lowest temperature	Chilling(<3°C in 1.5 hrs) Probe product at the top middle and bottom of the trolley-record the highest temperature		Product counted quality checked lidded dispatched
Use By Date = UB, Best Before = BB Packed Date = PD, Batch Number= BN			Core Temp °C	Time In blast chiller	Time Out blast chiller	Checked by
Demo1						
Demo2	01/29/2016	Tray	11:52 AM	11:54 AM	2	
Demo3						
Demo4						
Demo5						
Demo6						

Auditor Sign

29/01/2016 11:56:51

