

Blast Chilling/Cooling Control Sheet

Date	Food Item	Start Time	Start Temp	Time after 90 mins	Final core temp	Staff initials

Ensure food is cooled rapidly after cooking within the 90 minute window.

Break down into smaller joints/ containers. Cool containers in cold water.

Keep checking the temperature.

Ensure the food is covered.

Do not leave food at ambient temperatures for longer than 90 minutes.

Label the foods correctly once cooled and refrigerate.