Record Sheet 16

Cooling Kebab Meat Log

(more sheets available at www.foodsmart.vic.gov.au)

Put a copy of this sheet near the display area (check the **Standard Operating Procedures** in your Food Safety Plan).

All the meat on the spit must be cooked completely and has reached an internal temperature of al least 75°C, in order to re-use for the following day.
Meat should be cooled to 21°C in two hours, then to 5°C in next four hours
For large quantities of meat, cut into smaller pieces to ensure it cools quickly.

Date	TYPE of meat on spit Lamb, Chicken, Beef	TIME meat temperature measured	INTERNAL temperature of meat on spit	Will the meat be RE-USED ? (Y/N)	What Action will be taken	Signed

You must keep these records in English

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