



Clutha District Council

TIME/TEMPERATURE SETTINGS

DATE	COOKING				INITIALS	TYPE OF THERMOMETER USED
	Method: How was it cooked? What equipment was used? What was the temperature setting? What size portion?	Time started cooking	Time finished cooking	Core temp		
1 ST BATCH						
2 ND BATCH						
3 RD BATCH						

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Notes:

1. Check core temperature at the thickest part with a sterilized probe thermometer [for solids] or stir well if liquid/loose before using an infra-red thermometer. Aim to reach 75⁰C.
2. Repeat the checks until confident that the results may be repeated every time.