



AMIC FOOD SAFETY PLAN – FORM NUMBER EIGHT COOKING & COOLING CHART

		Cooking 65°C minimum 10 minutes CCP 3A or 3B					End of cooking Chilling Cooling CCP 3A or 3B						
Date	Product	Batch no.	Time cooking started <small>i.e. 8:00 am</small>	Time when 65°C @ SMC met <small>i.e. 9:10 am</small>	Time when 65°C @ SMC finished <small>i.e. 9:20 am</small>	Completed cooking time & temp		Cured product 12°C in 7.5 hours 24 hours Less than 5°C		Uncured product 12°C in 6 hours 24 hours Less than 5°C		Record any corrective action required below or on reverse	Signed
								Time	Temp	Time	Temp		

Validation is to be done annually of all products or whenever there is a change in the process at your facility. Separate forms are required for this procedure for both cured and uncured products.

SMC - Site of Microbiological Concern in whole muscle and uncut cured products this is usually the outside surfaces and in cured cut and/or further processed products is the thermal centre.

