

WORLD CHEFS HACCP Records

Team.....Kitchen #.....



DATE:

Protein/Dairy & Chilled items

Item	Date of Purchase	Temperature at purchase	Storage Temperature in Preparation kitchen	Date of Competition	Temperature for transport on day of competition	Temperature on arrival into competition kitchen	Team chef responsible signature Team Chef (Default)
Example: Salmon whole	10/11/21	8°C	4°C	11/11/21	4°C	5°C	<i>Roger Smith</i>

RECORDED & CHECKED.....Team Captain

<Restricted>

**WORLD CHEFS HACCP Records**

**Team.....Kitchen #.....**



**Chillers / Freezer Temperature records**

**DATE:**

Time	Temperature in Celsius	Corrective Action	Team members Name

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**RECORDED & CHECKED.....Team Captain**

2

<Restricted>

# WORLDCHEFS HACCP Record



Team .....

Kitchen #.....

DATE: \_\_\_\_\_

## COOKING RECORD

No	ITEM DESCRIPTIONS	*STYLE of COOKING (tick)						START		FINISH		Comments if required	Chef's Name
		SV	P	R	B	S	O	TIME	CORE TEMP	TIME	CORE TEMP		
1.								:	°C	:	°C		
2.								:	°C	:	°C		
3.								:	°C	:	°C		
4.								:	°C	:	°C		
5.								:	°C	:	°C		
6.								:	°C	:	°C		
7.								:	°C	:	°C		
8.								:	°C	:	°C		

- SV = Sous Vide, P = Poached, R = Roast, B = Braised, S = Steamed, O = Other methods

RECORDED & CHECKED: \_\_\_\_\_

### WORLDCHEFS HACCP Records

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### Dishing records

DATE: \_\_\_\_\_

ITEM DESCRIPTIONS	COURSE (TICK)			START		FINISH		Comment if required	Chefs name	
	A	M	D	TIME	TEMP	TIME	TEMP			
				:	°C	:	°C			
				:	°C	:	°C			
				:	°C	:	°C			
4				:	°C	:	°C			
				:	°C	:	°C			
				:	°C	:	°C			
				:	°C	:	°C			
				:	°C	:	°C			

- A = Appetizer - starter
- M = main course
- D = dessert

RECORDED & CHECKED: \_\_\_\_\_ Team Captain