

CRITICAL LIMIT	Product is cooled to ambient within 3 hours of leaving the oven, on open racking with unobstructed air movement, and is not left standing overnight in the cooling area before packing or filling.
IF THE LIMIT IS NOT MET	If the cooling time is exceeded, hold the affected batch and refer it to the food safety lead. Product left in the critical range longer than six hours is rejected. Record the deviation, the affected batch, the disposition and the authorising person. Investigate rack loading, air movement and cooling area temperature before the next batch.

[illegible]

DATE	TIME	BATCH OR PRODUCT	READING OR RESULT	WITHIN LIMIT? Y/N	ACTION TAKEN IF N	CHECKED BY (INITIALS)

REVIEWED BY

POSITION

DATE

SIGNATURE