

Food Safety Records: Audit Pack

SAMPLE. Demo Kitchen (fictional). Period 1–7 October 2026. All names and readings are made up to show the format.

Summary

Section	Records	Missed days
Fridge & freezer checks	28	None
Cooking & reheating	19	None
Hot holding	14	3 Oct (PM)
Cooling	6	None
Deliveries	9	None
Opening & closing checks	14	None

Temperature records (extract)

Date	Time	Type	Item / unit	Temp	Result	Corrective action
01/10	08:05	Fridge	Walk-in fridge	3.1°C	Pass	
01/10	08:06	Freezer	Chest freezer	-19.4°C	Pass	
01/10	12:30	Cooking	Chicken thighs	78°C	Pass	
02/10	12:10	Reheat	Beef chilli	76°C	Pass	
02/10	15:00	Fridge	Prep fridge 2	8.4°C	Fail	Door left ajar; moved stock, rechecked 4.2°C at 15:30
03/10	18:15	Hot holding	Gravy	68°C	Pass	
04/10	07:40	Delivery	Dairy (inv. 48213)	4.0°C	Pass	
05/10	14:00	Cooling	Rice batch	7°C in 85 min	Pass	

Opening and closing checks

Date	Opening	Closing	Signed
01/10	Complete	Complete	A. Chef
02/10	Complete	Complete	A. Chef
03/10	Complete	Complete	A. Chef
04/10	Complete	Complete	A. Chef
05/10	Complete	Complete	A. Chef
06/10	Complete	Complete	A. Chef
07/10	Complete	Complete	A. Chef

Allergen matrix (extract)

Dish	Gluten	Milk	Eggs	Nuts	Celery	Mustard	Sulphites
Beef chilli					Yes		
Fish pie	Yes	Yes	Yes			Yes	
Lemon tart	Yes	Yes	Yes				
Chicken Caesar	Yes	Yes	Yes			Yes	

Your own pack is built from the records your team logs in the app. Chef's Helper is independent and is not endorsed by the FSA, Food Standards Scotland or FSA NI.