

SOUS-VIDE DAILY CHEF SAFETY CHECKLIST

Station: Sous-Vide

Date: _____

Operator: _____

DAILY CHECKLIST

- Vacuum bag certified for cooking temperature
- Bag integrity checked (no punctures or micro-cracks)
- Product correctly labeled (date & time)
- Correct temperature and hold time applied
- Product rapidly chilled after cooking
- Cold storage maintained $\leq 3^{\circ}\text{C}$ / 38°F
- Reheating performed in controlled water bath only

SIGN-OFF

Chef / Operator Name: _____

Signature: _____

Time: _____

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